

# Bruno Paillard Rose

## THE FACTS

**COUNTRY:** France

**REGION:** Champagne

**APPELLATION:** Champagne

**CEPAGE:** 95% Pinot Noir, 5% Chardonnay

**WINEMAKING:** A blend of white & red base wines made with pinot noir and a touch of chardonnay; Dosage: less than 6g/L

**ALCOHOL BY VOLUME:** 0.0%

**AGING:** 3 years sur lie, 5 months post-disgorgement

## THE STORY

Maison Bruno Paillard sprang from its founder's desire to create a champagne different from any other; extremely pure. A great champagne for Bruno Paillard is – above all – an “assemblage”, blending: of diverse crus, grape varieties and vintages. It is about the constant desire to capture the quintessential finesse and elegance which champagne can bring when it is served with love and care. Its style is a marriage of elegance and complexity which is manifested as a light and smooth effervescence, a remarkable purity, a true freshness and a silky texture.

## THE ADJECTIVES

**OVERALL:** Tenderness, vivacity, wonder

**AROMAS / FLAVORS:** Redcurrant, morello cherry, wild strawberry & violets with a squeeze of lemon

**MOUTHFEEL:** Bright & long

## THE SELLING POINTS

**AWARDS:** 93pts Jeb Dunnuck, 92pts James Suckling

**SUSTAINABILITY:** Sustainable In Practice

**PAIRINGS:** Rich seafood dishes, Pork dumplings

