

Bruno Paillard Dosage Zero

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 50% Chardonnay, 50% Pinot Noir

WINEMAKING: First pressings vinified in small oak barrels;

Dosage: 0g/L

AGING: 3-4 years sur lies, 6 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: Lively & textured

AROMAS / FLAVORS: White flowers & almond with notes of cocoa, toast, raspberry and anise

MOUTHFEEL: Animated & chiseled

THE SELLING POINTS

AWARDS: 90pts Wine Enthusiast

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Lobster (or fennel) risotto, lemon chicken, creamy cheeses

