

Bruno Paillard Blanc De Blancs Grand Cru

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 100% Chardonnay

WINEMAKING: A very old winemaking method is used where fermentation in the bottle is less powerful than traditional champagne.

AGING: 4 years sur lie, 10 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: Fine, lace, minerality

AROMAS / FLAVORS: Lime & grapefruit with white flowers, almonds & toast

MOUTHFEEL: Lively & complex with silky effervescence

THE SELLING POINTS

AWARDS: 92pts James Suckling

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Crawfish in cream sauce, Lobster risotto

