

Bruno Paillard Premiere Cuvee Extra Brut

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 45% Pinot Noir, 33% Chardonnay, 22% Pinot Meunier

WINEMAKING: A blend of 25 vintages, since 1985; up to 50% of the final blend. Dosage: less than 6g/L

AGING: 3 years sur lees plus 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: Charm, harmony, balance

AROMAS / FLAVORS: Lime and grapefruit with redcurrant, raspberry, figs and toasted almonds

MOUTHFEEL: Lively & vivacious

THE SELLING POINTS

AWARDS: 90pts James Suckling

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: A perfect aperitif

