

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

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: 92pts James Suckling

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Rich seafood dishes, Pork dumplings

