

Bruno Paillard Dosage Zero

THE FACTS

COUNTRY: France
REGION: Champagne
APPELLATION: Champagne
CEPAGE: 50% Pinot Noir, 50% Chardonnay
WINEMAKING: First pressings vinified in small oak barrels;
Dosage: 0g/L
ALCOHOL BY VOLUME: 0.0%
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: 92pts Jeb Dunnuck, 90pts Wine Enthusiast
SUSTAINABILITY: Sustainable In Practice
PAIRINGS: Lobster (or fennel) risotto, lemon chicken, creamy cheeses

