

Bruno Paillard Blanc de Blancs

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 100% Chardonnay

WINEMAKING: First pressing of Grand Cru Chardonnay; 25% vinified in small old oak barrels; Dosage: 3g/l

AGING: 8 years on the lees; 18 months minimum 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: Strength marries grace

AROMAS / FLAVORS: Butter shortbread & lemon zest with chalk, chamomile & fresh pine

MOUTHFEEL: A tightrope walk between austerity & warmth

THE SELLING POINTS

PAIRINGS: Wonderful companion for seafood and raw fish

