


















CHAMPAGNE BRUNO PAILLARD

\$73.00

* Suggested retail price

Bruno Paillard Brut
Première Cuvée
Champagne

	Product code	411595
	Licensee price	\$63.49
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Champagne
	Varietal(s)	Pinot Meunier 22 %
	Varietal(s)	Chardonnay 33 %
	Varietal(s)	Pinot Noir 45 %
	Alcohol percentage	12%
	Colour	White
	Sugar	Brut
	Closure type	Cork
	À boire	Ready to drink

ABOUT THIS WINERY

The House was set up working from grapes grown by the same families of winegrowers since its founding. At the same time, she patiently chose her own plots. Because for Bruno Paillard, it is not a question of dominating a village, but of tirelessly seeking the different terroirs allowing an expression, necessarily personal, of Champagne and a very precise vision of the wine to be created.

TASTING NOTES

Shiny straw gold. Color revealing the exclusive use of the first press and the high percentage of Chardonnay. Bright perlage, extremely fine bubble. Fresh and fruity. First citrus aromas, then aromas of red fruits. Lively attack thanks to the low dosage respecting the authenticity of the wine. Chalky minerality. Flavors of citrus, almond, toast, then black fruit, cherry, fig and blackberry. Full and delicious length.

PRODUCT NOTES

Soil and terroir: Chalky. The soil is plowed to avoid the use of chemical weedkillers and force the vines to sink their roots into the chalk, from which the champagne derives its minerality.

PRODUCTION NOTES

<https://www.frechette.vin>
1130 rue Sherbrooke Ouest Bureau 1320
Montréal, QC H3A2M8
(514) 868-2020

The 32 vintages making up this champagne are vinified separately in stainless steel vats or in barrels. Only the must from the first press is used. Aging for three years on lees then at least three to four months after disgorging.



FRÉCHETTE

VINS D'EXCEPTION

Champagne
BRUNO PAILLARD
Reims - France

