

















CHAMPAGNE BRUNO PAILLARD

\$108.00

* Suggested retail price

	Product code	638494
	Licensee price	\$93.80
	Format	6x750ml
	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 Noir 95 %
	Varietal(s)	Chardonnay 5 %
	Alcohol percentage	12%
	Colour	Rose
	Sugar	Extra brut
	Closure type	Cork
	À boire	Aging possible

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

Rosy gold color, slightly raspberry in youth, evolving towards salmon with age. Fineness of the perlage due to a noble raw material. Lively and fruity nose, aromas of redcurrant, tangy red fruits, evolving towards morello cherry, wild strawberry and violet. Fresh mouth, with greedy liveliness. Sensation of ripe red fruit captured in all its freshness. Pure and refined finish, very elegant, fairly long in the mouth without heaviness, very clear.

PRODUCT NOTES

Chalky soils, worked with a plow 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. Age of vines: 45-50 years.

PRODUCTION NOTES

Manual harvest. Dominant blend of Pinot Noir, in its two forms: white wine by pressing and rapid separation of the juice from the skins, red wine by prolonged maceration of the juices on the skins. A significant part of Chardonnay from the north of the "Côte des Blancs" brings a note of

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freshness. Aging for 3 years on lees, then disgorging, after which the Rosé Première Cuvée rests for 5 additional months in the cellar before shipment.



FRÉCHETTE
VINS D'EXCEPTION

Champagne
BRUNO PAILLARD
Reims - France

