

ASSEMBLAGE 2015

CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

THE 2015 VINTAGE

The vintage, we must always remember, starts in the previous autumn and 2014 was characterised by mildness and humidity. The rain continued throughout the winter months which turned out to be cool, but not excessively so. The rains lasted into spring and seemed to be preparing for what followed: more than 10 weeks of near drought from the end of May to the beginning of August. It was in these ideal conditions that full flowering took place; on 11th June for the Chardonnays and 12th June for the Pinot Noirs. After months of sunshine, a period of rain followed during veraison in the second half of August. Fortunately, the return of cool, dry weather at the beginning of September meant that these rains were beneficial, activating the maturity which had slowed down during the drought. Ripening happened – twice as fast as usual – leading to a harvest with good conditions. It began on 2nd September, ending on 18th September for the Champagne appellation.

This 2015 vintage has created a powerful and structured wine, whose density has a movement, a real momentum.

ORIGIN, VINIFICATION & AGEING

Assemblage 2015 is made exclusively from the first pressing – the purest – of prestigious Grands and Premiers Crus of Pinot Noir (58%) and Chardonnay (42%), of which 25% is vinified in small, used oak barrels. Seven years of ageing in the cellar, including a minimum of 18 months rest post-disgorgement allows it to develop great concentration, coupled with an energetic structure.

DOSAGE

Extra-Brut : 4.5g/l.



TASTING NOTES

Appearance : deep, shiny gold. Sustained effervescence.

Nose : initially, fresh aromas of wild strawberries which evolve towards blackcurrant. Blood orange and pink grapefruit then gradually emerge. Once it has been allowed to breathe, powerful notes of wild plums, liquorice, Sichuan pepper follow... an intense and concentrated sensation.

Palate : a lively attack, both fruity and saline. Flavours of candied orange peel accompanied by ripe black fruits, are carried by a powerful structure. The finish is long, evolving towards cocoa powder and dried fruits.

Pairings : with its abundant aromas of fruit and fresh spices, it will work particularly well with slightly spicy, slow-cooked dishes, such as shoulder of lamb confit with honey and sweet spices, or even red mullet fillet with a saffron cream.

Production : 21 571 bottles, 1 667 magnums, 50 jeroboams.

THEME *MOMENTUM*

This sunny vintage has produced a wine combining density and power, held together by an energetic structure. Its illustration has been entrusted to the artist Gérard Titus-Carmel, on the theme “Momentum”.

Painter, designer and engraver, Gérard Titus-Carmel has participated in more than 500 group exhibitions, both in France and abroad, and nearly 400 solo exhibitions. He has represented France in numerous international events, including the Venice Biennale, at the Guggenheim in New York, and the Osaka Universal Exhibition in 1970. His work is organised into suites and series, which when joined together compose a story of loss, taken to the edge of emptiness and absence. The focus of his most recent series is on the space of the landscape, super-positions and the organisation of shadow and light.

