

BLANC DE BLANCS 2014

CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

THE 2014 VINTAGE

2014 was a particularly notable year on account of its contrasts, in terms of its temperature variations and the distribution of rainfall. Autumn 2013, which was particularly wet, was also unusually warm between September and November. It was not until March when the dry weather returned, and with it a magnificent spring which resulted in early bud burst and no frosts. On 8th June, full flowering took place; beautiful and uniform across the three grape varieties.

After this good omen, a complicated summer followed; the instability and variability of the weather, in addition to significant rainfall in certain regions, caused problems for the Pinots. Fortunately, August brought cooler weather which brought relief to the vines. September saw hot and dry conditions indicating an early harvest, which started on the 8th and finished on the 20th. The Chardonnays – the big winners of this early and contrasting year – were once again able to show their potential and their capacity for resilience.

This 2014 vintage evokes gourmandise, fleshiness and an almost exotic luxuriance... at only 3g dosage.

ORIGIN, VINIFICATION & AGEING

The Blanc de Blancs 2014 is made exclusively from the first pressing, the purest, of Grand Cru Chardonnay, from the heart of the Côte des Blancs: Oger, Mesnil-sur-Oger, Cramant and Chouilly, 25% of which are vinified in small, used oak barrels. It benefits from eight years ageing on lees and 16 to 18 months rest after disgorgement.

DOSAGE

Extra-Brut : 3g/l.



TASTING NOTES

Appearance: a brilliant, pale gold tint, with a fine and chiselled effervescence reflecting the wine's long ageing period.

Nose: very enveloping with initial aromas of stone fruits, hawthorn and sea spray... Generous citrus notes such as yuzu and blood orange, enhanced by a fresh aniseed flavour. With aeration, the wine evolves towards almonds, mixed with scents of apricot.

Palate: the attack is precise and supple. On the palate, the wine is well-rounded with a beautiful ripeness. As promised by the appearance, the texture is caressing, almost unctuous. There is great aromatic coherence between the nose and the palate. The freshness of the vintage is expressed in its saline structure and persistence, without any austerity. The full flavour of the yellow fruits mixed with star anise inspires the 'Gourmand' theme that the artist was commissioned to illustrate this wine.

Pairing: the enveloping texture of this wine makes it a wonderful companion for seafood and raw fish. Its intensity also goes well with grilled or smoked prawns, or even certain meats such as Iberian pork with yuzu and a truffle sauce.

Production: 15,063 bottles, 993 magnums and 23 jeroboams.

THEME *GOURMAND*

This wine testifies to the surprising generosity – yet freshness – of this vintage: it is a real invitation to gourmandise. In order to illustrate Blanc de Blancs, the artist Monique Tello was commissioned on the theme "Gourmand".

A painter and engraver, Tello has taught at the Ecole des Beaux Arts in Poitiers since 1981. The freedom of her drawing, the fluidity of her line – the back and forth of the gesture – between method and chance, bring to her work both fantasy and poetry. It has been influenced by the Supports/Surfaces movement of the late 1960s and early 1970s and inspired by Action Painting – where the paint can be dripped, splashed or smeared – and Automatic Writing which is unconscious. Her work is distinguished by the underlying perspectives inscribed in successive layers, the sensitivity of the writing and the subtlety of the selected shades.

