

CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

BLANC DE BLANCS GRAND CRU

Made exclusively from the chardonnay grape variety, this wine was once nicknamed the «lace» of Champagne because of its fine and persistent white mousse...



THE BLEND

First pressing chardonnay, sourced exclusively from Grands Crus «Côte des Blancs» vineyards. Blanc de Blancs Grand Cru is composed of reserve wines: 25 vintages, going back to 1985. Like all very fine wine, our Champagnes are also relatively fragile and should be stored carefully, and within its UV protective cellulose film until serving. Never leave a bottle in the refrigerator for more than a few hours; the cold may «break» the wine.

WINEMAKING AND AGEING

A very old winemaking method is used where fermentation in the bottle is less powerful than traditional Champagne. Ageing of four years sur lie, then ten months further ageing after disgorgement. Like in all of our Champagnes, the dosage is very low and it is an Extra-Brut (5 g/l). The delicacy of the bubbles helps to tame the naturally mineral Grands Crus to offer a sensation that is both creamy and lively.

TASTING NOTES

Appearance: Very pale and shiny with green tints. The effervescence is lighter than in the other Champagnes thanks to a less powerful bottle fermentation.

Nose: First aromas are citrus – lime and grapefruit – followed by white flowers. While opening in the glass, a touch of almond and toast appears.

Palate: After a lively attack, this wine reveals complex notes ranging from citrus to white flesh fruits, marked by the distinctive minerality of the chalk. Fresh and lingering finish.

Blanc de Blancs Grand Cru matches beautifully with shellfish, especially oysters. It can also accompany fish or an entire meal if there aren't any particularly spicy or sweet dishes.

