CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

BLANC DE BLANCS GRAND CRU

Our family-owned House seeks, in all its wines, always Extra-Brut, to express the vibrant character of their terroirs of origin. Blanc de Blancs Grand Cru is a selection of the Côte des Blancs' legendary Grand Crus, rooted in the region's Cretaceous subsoil.



ORIGIN
This cuvée is crafted exclusively from Chardonnay grown on chalk soils, sourced from the Grand Crus of Oger, Le Mesnil-sur-Oger, Chouilly, Avize and Cramant.

VINIFICATION
Made exclusively from the first pressing, with a portion of the wine fermented in small oak barrels, this cuvée benefits from a method once reserved for Champagne "Demi-Mousse". At tirage, less sugar and yeast are added to create a more delicate effervescence, resulting in a pressure of approximately 4.5 bar, compared with the usual 5 to 6 bar. The base vintage wines are complemented by an average of 33% reserve wines, drawn from a Perpetual Reserve initiated in 1990.

AGEING
Blanc de Blancs Grand Cru then spends four years ageing on its lees in our cellars, allowing the wine to develop its patina and fully express the character of the Grand Crus from which it is composed.

DISGORGEMENT AND DOSAGE
Following disgorgement, the date of which is always indicated on the back label, the cuvée rests for a further ten months in our cellars before release. Like all our Champagnes, it is benefits from a minimal dosage of 4.5 g/l, preserving the purity and character of its chalky terroirs.

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.

Best enjoyed at a temperature of 8-9°C.

Champagne Bruno Paillard - avenue de Champagne - 51100 Reims - Tel : +33 (0)3 26 36 20 22 – info@brunopaillard.com