

CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

BLANC DE NOIRS GRAND CRU

Our Maison, independent and family-owned, seeks to convey the vitality of each wine's original terroir. Blanc de Noirs Grand Cru Multi-Vintage was born from the desire to show, through the blending of diverse vintages, a rich and precise expression of Pinot Noir from the northern crus of Champagne.

THE BLEND

This wine is entirely composed of first pressing Pinot Noir from four Grands Crus: Verzenay, Mailly, Verzy and Bouzy. The first three of them have a predominantly northern orientation; these historic, chalky terroirs bring together the elegance and distinctive depth of Pinot Noir.

VINIFICATION, AGEING AND DOSAGE

It is mostly vinified in stainless steel, with a small proportion of oak from aged barrels (15 to 20%, depending on the year) to enrich the blend. It then spends three years on the lees. After disgorgement, the date of which is mentioned on the back label, the Blanc de Noirs Grand Cru rests for a minimum of six months in the cellar. Like all the Maison Bruno Paillard Champagnes, it is an Extra-Brut, with a dosage of 3g/l.

TASTING NOTES

Apperance: Bright gold with copper flecks; a fine and active effervescence.

Nose: Lively and velvety, with red rose petals, Bigarreau cherries combined with pink grapefruit and Timut pepper. With time, a bouquet of sweet spices and a sensation of great freshness progressively appear.

Palate: The chiselled and chalk structure found on the nose is echoed on the palate. A striking and mouth-watering attack, where the salinity and delicacy of the fruit intertwine in an umami sensation, which calls for food. The depth of this wine is gradually revealed around notes of cherry flesh and a slice of kumquat. The good length is testament to the faithfulness of this wines to its terroir.

FOOD PAIRINGS

The Blanc de Noirs Grand Cru is conducive to many food pairings. It is a wonderful companion as an apéritif, served with grilled prawns or Pata Negra, and invites itself to the table when there is poultry, game birds or even a finely smoked fish, such as sea bass and red mullet. Its character, which is both lively and intense, will also pair well with more savoury and spicy dishes; those with sweet and savoury notes such as tagine or Indian pork.

