

CHAMPAGNE  
**BRUNO PAILLARD**  
REIMS - FRANCE

CUVÉE 72

The name «Cuvée 72», derives from...36+36...72 months of maturation before shipment. Cuvée 72 is a variation on the complexity of time and development of our Première Cuvée.



THE BLEND

An extension of our Première Cuvée, «Cuvée 72» is comprised of a system of reserve wines dating back to 1985 along with the latest harvest. It is a selection of first pressing of meunier, chardonnay and pinot noir, a proportion of which (20%) have had their first fermentation in oak barrels. More than 30 wines - whose composition is kept secret - but more than half of which come from our own vineyards.

WINEMAKING AND AGEING

Aged 36 months on the lees, this cuvée will spend a further 36 months in our cellars post-disgorgement. 36 + 36... After 72 months of patience, the wine will have developed, faithful to its origins, evolving from notes of fruits to more floral, spicy, toasty aromas. Dosage Extra-Brut : less than 6 g/L.

TASTING NOTES

**Appearance:** A bright, golden hue flecked with yellow and with fine bubbles.

**Nose:** Primary notes are slightly dominated by citrus, opening gradually into white flowers (orange blossom, hawthorn, light acacia...). The amateur with enough time will also discover notes of spice, saffron or cedar wood.

**Palate:** The attack is both lively and enveloping. The nose is mirrored, and joined with flavours of redcurrant jelly and black fruits. The creamy texture displays slightly honeyed notes and dried fruits. The finish is very pure, long and generous.

