

CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

DOSAGE : ZÉRO

Always the highest quality, our Multi Vintage wines have a mission to remain faithful to themselves across both the good years and the leaner ones. To ensure this happens, the blends in which parcels, terroirs and grape varieties come together, include a high proportion of so-called “reserve wines” kept as a perpetual reserve system dating back to 1985. In this way, preserved from the vagaries of the weather, Bruno Paillard Multi Vintage Champagnes are a very personal expression of the great wines of the region: the two characteristics of a northern climate and chalk. The D : Z cuvée naturally extends the path trodden by the Maison since its foundation: the pursuit of purity, energy, harmony, and playing with the pitfalls which our terroir, sometimes austere, can bring if one lacks the patience...



THE BLEND

There are more than 30 crus of the finest terroir of Champagne in the blend, the composition of which is a house secret.

Exceptionally high for Champagne, the «reserve wines» account for half of the blend. They are the other essential player in the D : Z cuvée. Some of these wines underwent their first fermentation in barrel. They were then kept in stainless steel, and for some of them for more than 10 years in bottle, resulting in an intensified autolysis.

Maison BP exclusively selects the first pressings – the “cuvée”, the purest – of the three grape varieties, in majority vinified in small oak barrels. The blend is dominated by the terroirs of the northern slopes of Montagne de Reims and the first few kilometers on the right bank of the Marne Valley for the meunier, which in this cuvée, D : Z, is in the spotlight, with equal proportions of chardonnay and pinot noir.

WINEMAKING AND AGEING

Ageing is far longer than the legal requirement: three to four years in bottle “sur lies”, followed by six months rest after disgorgement. Dosage: Zero.

TASTING NOTES

Appearance: Intense, bright, straw gold. Very fine and persistent effervescence.

Nose: Primary notes of white fruits and fresh almond, generous but not opulent. This is followed by aromas of chocolate and toast with fresh raspberry, star anise and candied chestnuts.

Palate: The attack is both lively and rich, blossoming generously on the palate. The same aromatic richness promised on the nose is found on the palate. Texture is both animated and chiselled, with saline notes, and a very long, persistent finish.

