

CHAMPAGNE  
**BRUNO PAILLARD**  
REIMS - FRANCE

N.P.U.  
« NEC PLUS ULTRA »  
2009



# N.P.U. – « NEC PLUS ULTRA » 2009

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The story of N.P.U. - «Nec Plus Ultra» is one of desire, mystery and time... A desire to recreate the specific aromas once found in some of the finest Champagnes. Mystery... what kind of alchemy will take place between the birth of this cuvée and the moment it is tasted? Nearly 15 years of life, sometimes abundant, sometimes tenuous, in the coolness of our cellar. With its long ageing process, N.P.U. offers the Champagne explorer the full flavour of time.

## EXTRAORDINARY VINTAGES...

N.P.U. \_ Nec Plus Ultra will only be made in years which we consider to be great. Nine have been made to date, with varying temperaments: the powerful 1990; the generous 1995; the whimsical 1996; the great classic 1999; the audacious 2003; the celebrated 2002; the ample 2004 and the energetic 2008. Today, 2009 in all its depth is presented to you.

## 2009 VINTAGE

After a crisp and windy winter with alternating spells of rain and snow, the spring and early summer started out rather moodily with thunder and hail storms. Luckily, the old saying 'August makes the must' came true again as the warm weather and dry heat returned, allowing for exceptional maturity, while spring showers preserved the water reserve preventing hydric stress. The harvest started early with the Oger and Mesnil Chardonnay on 10th September and carried on for 10 days as Mailly Pinot were picked last. The acidity is in line with the last 10 vintage campaigns with a greater maturity.

## GRANDS CRUS ONLY

Of the 319 villages in the Champagne region, only 17 are classified as Grands Crus. N.P.U. 2009 is a blend of six of the most sought-after Grands Crus in Champagne: Oger; Le Mesnil-sur-Oger; Chouilly; Verzenay; Mailly-Champagne; and Bouzy. According to the rule established from the very first vintage, N.P.U. is made from an exclusive selection of chardonnay and pinot noir, blended in equal parts.

## IN SMALL OAK BARRELS...

Vinification was carried out, as always with Bruno Paillard, using exclusively the first pressings, the purest. But an essential feature of N.P.U. is its fermentation which takes place in small oak barrels - in which the wines spend their first 10 months. During this period, each cru gains in complexity and develops the slightly woody aromas so particular to the great Champagnes of yesteryear. The oak barrel allows the wine to gently breathe and find harmony while ageing.

## MORE THAN 12 YEARS ON LEES...

The second fermentation takes place in the bottle, and a long ageing period begins in the darkness of our cellars at a constant temperature of 10.5°C. One of the key points about N.P.U. is the exceptional length of its maturation: more than 12 years on the lees before disgorgement in November 2022, and then another long rest of eighteen months after disgorgement. The Maison, who strives to make Extra-Brut wines reflecting the vibrant expression of their original terroirs, also applies this principle to N.P.U. with a dosage of 4,5 g/l.



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## DISCOVER...

Like any great white wine, this cuvée requires a slightly cooler temperature (8°C to 10°C to start with - it will gradually warm up afterwards) and the use of a glass with a fairly large body and a slightly narrower rim. This wine, which is admittedly demanding, will only reveal itself slowly.



## TASTING NOTES

**Appearance:** Deep, dense liquid gold with brilliant reflections. Very fine, serene, regular effervescence.

**Nose:** Initial aromas of Bigarreau cherry, combined with candied citrus fruit and generous white flower (seringa, jasmine) reminiscent of Mirabelle plum. On opening, the wine evolves towards calisson, nutmeg and freshly cut ginger. Fresh aromas of sandalwood and peppermint bring freshness to the aromatic complexity.

**Palate:** A serene attack that takes up space on the palate, around a precise, elegant structure. The wine's persistent salinity meets the fleshy, juicy feel of the fruits on the palate. The texture is melted, and this profound wine takes its time to unfold in surprising length, carried by a fine freshness. Flavours are faithful to the aromas of the nose, offering a harmonious sensation.

**Pairing:** With its depth and salinity, Nec Plus Ultra 2009 is particularly well-suited to land-sea pairings: langoustines “en sous-bois” accompanied by a morel sauce, or Rossini-style scallops.

Production: 9,659 bottles, 379 magnums.

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*«Restrained quince, tarte tatin, lemon-peel powder and strawberries. Kind of grapefruit and sour-fruit profile on the palate with zesty, tight acidity and a powerful finish full of details and restrained apple toastiness and salted butter. Very gastronomic wine with full body. 50% pinot noir and 50% chardonnay. Disgorged in 2022. Drink or hold.»*

95 pts - James Suckling

