

Blanc de Blancs 2006



Identity

This single vintage 2006 Blanc de Blancs was produced exclusively from the first pressing –the purest– of grapes selected from the best Chardonnay vineyards in the heart of Champagne. More than 9 years maturation in our cool cellars gave this wine its plenitude.

The 2006 Season

2006 saw very distinctively marked seasons. During winter, frost reached -17° celsius in the Montagne de Reims ! Spring was cooler than usual, but fortunately without frost, allowing a good budding. Warm temperatures only arrived June 10th and almost immediately, from June 15th, flowering started in perfect conditions. July was canicular, almost like 2003. But in August, temperatures dropped severely, together with unusually abundant rainfalls ... bringing risks on the harvest. The return of sun in September saved the vintage, which started the 16th for the Chardonnays. An abundant vintage, which allowed -and required- severe grape selection, even if Chardonnays were the clear winners of this particular year !

Dosage

As for all Bruno Paillard wines, 2006 Blanc de Blancs is an Extra Brut, i.e. with an extremely low dosage (5gr/l). Disgorged in March 2015 for the first lot. The date –as always since 1983 at Maison BP– is printed on the back label, and the wine is released after a year of post-disgorgement rest.

The Theme

The great Swedish artist Jockum Nordström created a collage/painting for this wine, under the title «Voluptuous». A theme we choose from the generous and round character of this wine.

Tasting notes

Eye : intense and bright greeny-gold with extremely tiny, numerous bubbles.

Nose : after the first «salty-iodic» notes quickly escape, its vivacity shows through citrus fruit dominated scents, together with fresh almond. A few more minutes will allow « calisson » and candied orange skin aromas to develop.

Palate : fresh but generous, harmonious balance, with minerality and a long persistence. A fine and elegant wine which can be enjoyed as an aperitif or through the meal, including spicy food. Avoid sweets matching.

*"Mouth both powerful and delicate, it provided a salivating final.
An elegant Blanc de Blancs..."*