

CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE



ROSÉ PREMIÈRE CUVÉE

A hymn to the bright delicacy of pinot noir, the Première Cuvée Rosé is named on account of its composition of only the first pressing.

THE BLEND

This Multi Vintage rosé, made from pinot noir, is created in two ways:

- White wine from pinot noir: after a quick pressing, and a fast separation of the skins, the juice is very pale and can be vinified as a white wine.
- Red wine from pinot noir is obtained by a prolonged maceration of the juice on the skins.

First pressings of mainly pinot noir with some chardonnay, the amount of which remains a secret. The blend is composed of reserve wines, 25 vintages, going back to 1985.

WINEMAKING AND AGEING

Three years sur lie, then a minimum of a further five months after disgorgement. Extra-Brut, very low dosage, less than 6g/l. A very pure wine.

TASTING NOTES

Appearance: The pink copper colour with a hint of raspberry when young evolves to salmon while ageing. The fine bubbles are due to a strict selection of the best grapes, perfectly controlled temperature in the cellar and very long ageing.

Nose: The initial aromas of redcurrant and red fruits evolve to morello cherry, wild strawberry and violet while breathing in the glass. A touch of lemon denotes the discrete presence of chardonnay. With age, aromas tend towards dark fruits like dark cherry, fig and blackberry.

Palate: Reveals red fruit captured at their full freshness. The finish is bright and long.

The Rose Première Cuvée is a great match to fine Italian charcuterie, sushi, poultry or red fruit salad.



Focused on pinot noir, this wine gains its fragrant rose scents and delicate strawberry essence from a portion of that pinot macerated with its grape skins. Accelerated, perhaps, by 25 vintages of reserve wines in the blend, this pale-pink rosé paints the mouth red with deep tones of fruit, then lasts on that more delicate red-berry and anise flavor, precise and grand.

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This multi-vintage extra brut rosé is classic Paillard, and by that I mean it is the personification of elegance. Add to that the flamboyance of Bruno the man and you have a remarkable Champagne with a touch of attitude. For example, the technical sheet for this cuvee simply states that the blend is a first pressing of «mainly» Pinot Noir. There's a bit of Chardonnay as well, the amount of which «remains secret». Pale, almost onion skin in color, the Première Cuvée shows subtle red fruits, a fine mousse and astonishing length on the finish.

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