



CLOS CACHET
the finest French wines

CHAMPAGNE PIERRE PAILLARD

Bouzy Rouge Coteaux Champenois 'Les Mignottes' 2019

01

Provenance:

Bouzy, Champagne

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Poultry, water game or roasted meats

04

Serving:

Temperature: 16°C



Grassl
Cru



Vineyard Cultivation:

Benoit and his sons Antoine and Quentin are custodians of an eight generation family business; passionately crafting Champagne with extreme finesse. Yet a boutique and lesser known production of still red wine - made from Pinot Noir grapes - deserves recognition. Les Mignottes is an old vine pinot noir (planted in 1970) with ideal exposure on the south-facing slopes of Bouzy. Classified as Côteaux Champenois, the Paillards have always produced stunning examples of this wine.



Vinification:

Grapes are harvested by hand and de-stemmed. Yields are low (35hl/hectare) and vinification takes place using principles in the Burgundy tradition : cuvaision for 15 days on indigenous yeasts, 12 months in French oak, no filtering or fining takes place before bottling.



Tasting Notes:

"This Coteaux Champenois 2019 shows rich intense characteristics with gentle extraction. A ripe and precise expression of fruit" RVF 2023



Soil Type:

Hard chalk bedrock with clay topsoil



Method:

Organic, Biodynamic

Clos Cachet

20 Capella Crescent, Moorabbin VIC3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

