

CHAMPAGNE PIERRE PAILLARD

Grand Cru 'La Grande Récolte'

2012

01

Provenance:

Bouzy, Champagne

02

Grape Variety:

50% Pinot Noir
50% Chardonnay
Extra Brut - 1 g/l of dosage

03

Pairing:

Decadent food including
scallops, foie gras and lobster

04

Serving:

Temperature: 8°C



Vineyard Cultivation:

At Champagne Pierre Paillard, Benoit and his sons Antoine and Quentin are custodians of an eight generation family business; passionately crafting Champagne with extreme finesse. The Bouzy Grand Cru La Grande Récolte is a blend of Pinot Noir and Chardonnay.



Vinification:

The bottles were matured in the Paillard's deep cellar at 10 degrees for 8 years on lees. This long period is necessary in achieving the Paillard's distinct style. The Grand Cru has a very low dosage of 1gr/l, allowing the Champagne to express itself fully.



Tasting Notes:

A vintage Champagne is the ultimate Champagne in expressing richness and complexity. The colour is gold and the palate offers refined aromas of red berries, blood orange and chalky minerality. The bubbles are thin, creamy and sensuous. Drink now.



Soil Type:

Hard chalk bedrock with clay topsoil



Method:

Organic, Biodynamic

