



CLOS CACHET
the finest French wines

CHAMPAGNE PIERRE PAILLARD

Grand Cru 'Les Maillerettes' Blanc de Noirs

2018

01

Provenance:

Bouzy, Champagne

02

Grape Variety:

100% Pinot Noir
Extra Brut - 0 g/l of dosage

03

Pairing:

Rare, thinly sliced roast beef

04

Serving:

Temperature: 8°C



Grassl
Champagne



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. Their 10 hectares of vineyard are ideally located in the village of Bouzy and produce only Grand Cru nectars. The Blanc de Noirs is a 100% Pinot Noir from a single vineyard of 0.8 acres called "Les Maillerettes". It was planted in 1970. This vineyard is the genetic source of all the Paillard's Pinot Noir and used to replant their other vineyards – it is coveted earth!



Vinification:

Les Maillerettes was fermented in oak, bottled under cork for the second fermentation and has spent 4 years on lees before disgorgement.



Tasting Notes:

These pinots offer a finely crafted, precise yet refined cuvée from the historic family parcel



Soil Type:

Pure chalk below clay topsoil



Method:

Organic, Biodynamic

Clos Cachet

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Trade Portal

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