



CLOS CACHET
the finest French wines

CHAMPAGNE PIERRE PAILLARD

Grand Cru 'Les Mottelettes' Blanc de Blancs

2018

01

Provenance:
Bouzy, Champagne

02

Grape Variety:
100% Chardonnay
Extra Brut – 0 g/l of dosage

03

Pairing:
Sushi, oysters, and ceviche

04

Serving:
Temperature: 10°C



Grassl
Champagne



Vineyard Cultivation:

The Blanc de Blancs is a 100% Chardonnay from a single vineyard of 1.5 acres called "Les Mottelettes". It was planted in 1961. This wine has been crafted single vintage champagne every year since 2007 and farmed organically. Les Mottelettes is one of the mother plots of the Paillard's selection massale for Chardonnay, a process that allows the brothers to propagate this exceptional old vine and preserve the vinous identity of the domaine.



Vinification:

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



Tasting Notes:

Offers a full-bodied, rich but pure expression of chardonnay grown on the warm South facing slope of Bouzy



Soil Type:

Pure chalk beneath clay topsoil



Method:

Organic, Biodynamic

Clos Cachet
20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal
www.closcachet.com.au
Instagram: @closcachet

