



**CLOS CACHET**  
the finest French wines

# CHAMPAGNE PIERRE PAILLARD

## Grand Cru 'Verzenay'

### 2018

01

**Provenance:**

Bouzy, Champagne

02

**Grape Variety:**

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

03

**Pairing:**

Decadent food including  
scallops, foie gras and lobster

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. Crafted from old vines pinot noir located in the Grand Cru village of Verzenay. This wine is primarily sourced from the lieu-dit Les Corettes planted directly under the iconic Moulin (windmill) de Verzenay and Les Champs Saint Martin.



**Vinification:**

Verzenay was fermented in oak, bottled under cork for the second fermentation and has spent 48 months on lees before disgorgement.



**Tasting Notes:**

This results in a champagne with a sleek, energetic structure, characterized not only by typical red-fruit flavours, but also yellow fruits like peach and apricot, underlined by citrus notes that veer towards grapefruit or pomelo. While it feels ripe and complete, it's notably less opulent than some other wines of the village, due to that strong site signature." - Peter Liem



**Soil Type:**

Clay/chalk soil, Clay soils with flint stones and chalk beneath



**Method:**

Organic, Biodynamic

**Clos Cachet**

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**Trade Portal**

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