



CLOS CACHET
the finest French wines

CHAMPAGNE PIERRE PAILLARD

Bouzy Grand Cru 'Les Parcelles' XIX

NV

01

Provenance:
Bouzy, Champagne

02

Grape Variety:
80% Pinot Noir
20% Chardonnay
Extra Brut – 0 g/l of dosage

03

Pairing:
Oysters, sashimi, Thai beef
salad, roast chicken or pan
seared barramundi

04

Serving:
Temperature: 8°C



Grassl
Champagne



Vineyard Cultivation:

Les Parcelles is a precise expression of Bouzy terroir vinified by the Paillard brothers; the power of the pinot noir from southern facing slopes is balanced by the finesse from the chalky subsoil. Harvested primarily in 2019 with 20% of reserve wines, this cuvée is composed of 80% pinot noir and 20% chardonnay.



Vinification:

The grapes are sorted in the vineyard and from the press; only the cuvée is taken by the Paillard's to make their wines. The cuvée is the first and best juice that comes out of the press. Many of the small vats they use to process the alcoholic fermentation keep the traceability of the plots alive. With 10 months ageing in barrel, the wines are bottled and mature for three years on their own lees. After this long resting period they disgorge the bottles.



Tasting Notes:

"We very much like these Champagnes that combine the restraint and the finesse with brightness and luster." - RVF 2023



Soil Type:

Hard chalk bedrock with clay topsoil



Method:

Organic, Biodynamic

