



CLOS CACHET
the finest French wines

CHAMPAGNE PIERRE PAILLARD

Bouzy Grand Cru 'Les Terres Roses' XIX

NV

01

Provenance:
Bouzy, Champagne

02

Grape Variety:
30% Pinot Noir
70% Chardonnay
Extra Brut – 0 g/l of dosage

03

Pairing:
Scampi and lobster

04

Serving:
Temperature: 8°C



Grassl
Champagne



Vineyard Cultivation:

This Rosé Champagne is defined by its pinot noir notes, that leave a delicate structure with firmness and fresh character. Harvested primarily in 2019, this cuvée is composed of 70% chardonnay, 30% pinot noir of which, 5% is Bouzy Rouge, a still red wine made from old vine pinot noir. In Bouzy at Pierre Paillard, the tradition is to blend their Champagne with some “Bouzy rouge”, a special cuvée of dry red wine made from the very qualitative Bouzy grapes.



Vinification:

Fermented in oak and cellared for 3 years on lees before disgorgement.



Tasting Notes:

A serious, elegant rosé Champagne with a creamy, toasty nose. It's full and voluptuous in the mouth, with rich buttery brioche characters. As the palate evolves, the wine's freshness comes through, sweeping in with lemon and grapefruit and underpinning that cherry and almond frangipane richness with tense power. - Decanter.



Soil Type:

Hard chalk bedrock with clay topsoil



Method:

Organic, Biodynamic

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