



**CLOS CACHET**  
the finest French wines

# CHAMPAGNE PIERRE PAILLARD

## Premier Cru 'Ludes'

### 2018

01

**Provenance:**

Bouzy, Champagne

02

**Grape Variety:**

100% Meunier  
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 meunier vines planted in 1970 and located on the north-facing slopes of the Montagne de Reims. Two-thirds of the blend is from the lieu-dit of Hautes Perthes, with the remainder from the nearby parcel of Les Vigneulles de Devant, both planted in 1970.



**Vinification:**

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



**Tasting Notes:**

This creates meunier that's unusually racy and tense, driven by a pronounced salinity that harnesses and contains the ripe flavours of apricot, white peach, and nectarine." - Peter Liem



**Soil Type:**

Clay and chalk soils



**Method:**

Organic, Biodynamic

**Clos Cachet**

Unit 6/18 George Street, Sandringham VIC 3191  
0401 233 238

**Trade Portal**

[www.closcachet.com.au](http://www.closcachet.com.au)  
Instagram: @closcachet

