

BRUNO PAILLARD BLANC DE BLANCS RESERVE PRIVEE GRAND CRU NV 75CL

Colour:
White

Vintage:
Non Vintage

Producer:
Bruno Paillard

Country:
FRANCE

Region:
CHAMPAGNE

Product code:
7PAI60BNV

Availability:
26 cases

Grape Variety:
100% Chardonnay



Tasting Notes:

Pale in colour, it is fresh and bright on the nose with green apple, citrus and white flower aromas. The palate is delicate and light with a gentle mousse supporting the citrus, white peach, almond and pastry flavours.

Vinification Details:

Regional info:

The blend is made up from Chardonnay grapes grown on the famous "Cotes des Blancs" and on the lesser-known but equally good "Cote de Sezanne".

Producer Information:

Founded in 1981, Champagne Bruno Paillard is a young, dynamic house that has quickly established a reputation for elegant wines with real style. Fresh, dry and vibrant, they are made with an uncompromising attitude to quality that shines through in the glass. The house follows a strict quality charter that includes only using the first pressings, vinifying each cru separately and putting the disgorgement date on each bottle. Bruno was made a Chevalier of the Legion d'Honneur in 2006 for his services to Champagne.



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our stand out wines visit
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Technical info:

ageing potential

The month of disgorgement is shown

classification apellation

AC Champagne

climate

Cool continental

food match

An ideal aperitif, but will enhance fish

makers name

Bruno Paillard

organic

False

soil

Chalky

vegans

False

vegetarians

False



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