



# Pierre Paillard 'Les Parcelles' NV



## Wine Profile

**Varietal:**

70% Pinot Noir; 30% Chardonnay

**Appellation:**

Montagne de Reims | Champagne | France

**Vine Age:**

Varies | 10 - 60 year old vines

**Soil:**

Chalk

**Alcohol:**

12.5%

**Production:**

55,000 bottles

**Vinification/Ageing:**

Fermentation is done in stainless steel followed by one year ageing in oak and stainless steel prior to bottling, followed by four years ageing on the lees in the cellar.



## Winery History

**Winemaker:**

Antoine & Quentin Paillard

**Background:**

The Paillard family has been in the village of Bouzy for eight generations dating back to the late 18th century. Today, Antoine and Quentin Paillard head up the estate with vineyards located entirely in the Bouzy Grand Cru appellation. With a focus on farming responsibly, the Paillard vineyards are propagated with no clones resulting in low yields and fruit that achieves the perfect balance.

**Farming Practices:**

Antoine and Quentin Paillard adhere to a mostly organic approach in the vineyards. They create their own compost that they then use in their vineyards in lieu of chemical fertilizers. They do not use herbicides or pesticides, however, they stop short of calling themselves organic. In extreme years they will treat the vineyards to stop oidium mold\* and mildew from devastating their crop.

\*oidium mold, also known as 'powdery mildew,' is a fungal disease that occurs in humid conditions rapidly affecting the leaves.

**Impression:**

Bright and acidic with immediate flavors of tart red cherries, red currant, and berries. On the palate, are notes of toasted bread and nuts, accented with a touch of honey.