CHAMPAGNE

PIERRE PAILLARD

À BOUZY - GRAND CRU

Established in the village of Bouzy for 200 years, today Pierre Paillard is maintained by brothers Antoine and Quentin Paillard, who represent the eighth generation of the family.

Together, the brothers have worked to define a shared vision that characterizes their signature and legacy : conversion to organic agriculture, respectful soil management in order to obtain healthy ripe fruit, daring to produce less, but better while ensuring long vinification under oak.

Every harvest, they look to nature to achieve a style with body, fruit, salinity and minerality. The wines give complexity and delicate harmony from the moment they reach your cellar, while ensuring a long capacity for ageing. Precision and high standards are their founding principles.

The family home and vineyards comprise of 11 hectares nestled in the grand cru village of Bouzy. Through their love of wine and endless quest for precision, in 2018, the brothers decided to study other exceptional vineyards in the 'Montagne de Reims.'

Using the same philosophy of winemaking as their vineyards from Bouzy they have crafted other terroir interpretations that will be released in the years to come: Ludes, Verzy, Verzenay, Ambonnay.

2023 marks the year of the first cuvées released from the exceptional village crus of Verzenay and Ludes. These old vine expressions were harvested in 2018.

CHAMPAGNE

PIERRE PAILLARD

À BOUZY - GRAND CRU

2023 PIERRE PAILLARD RELEASE

LES PARCELLES BOUZY GRAND CRU

BASE 2018 - AVAILABLE JANUARY 2023

BASE 2019 - AVAILABLE MAY 2023

LES TERRES ROSES BOUZY GRAND CRU

BASE 2018 - AVAILABLE JANUARY 2023

BASE 2019 - AVAILABLE MAY 2023

LES MAILLERETTES BOUZY GRAND CRU

2018 - AVAILABLE JULY 2023

LES MOTTELETTES BOUZY GRAND CRU

2018 - AVAILABLE JULY 2023

VERZENAY BOUZY GRAND CRU

2018 - AVAILABLE JULY 2023 - DETAILS COMING SOON

LUDES 1ER CRU

2018 - AVAILABLE JULY 2023 - DETAILS COMING SOON

LA GRANDE RÉCOLTE *2012*

2012 - AVAILABLE JANUARY 2023

BOUZY - GRAND CRU

LES PARCELLES XIX

BASE 2019

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

52 000 bottles and 2 300 magnums were produced. Dosage: 0 gr/l.

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

LE GUIDE DES MEILLEURS VINS DE FRANCE RVF 2023

BOUZY - GRAND CRU

LES TERRES ROSES XIX

BASE 2019

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. Les Terres Roses is fermented in oak and cellared for 3 years on lees before disgorgement.

20 000 bottles were produced. Dosage: 0 gr/l.

1894
1893

BOUZY - GRAND CRU

LES MAILLERETTES 2018

OLD VINE PINOT NOIR

Les Maillerettes is a single vineyard champagne made from massal selection, old vine, pinot noir planted in 1970. These pinots offer a finely crafted, precise yet refined cuvée from the historic family parcel. Les Maillerettes was fermented in oak, bottled under cork for the second fermentation and has spent 4 years on lees before disgorgement.

3 185 bottles, 150 magnums and 15 jeroboams were produced. Dosage: 0 gr/l.

« One of the most highly regarded pinot noir vineyards in Champagne. »
Peter Liem, award-winning author

BOUZY - GRAND CRU

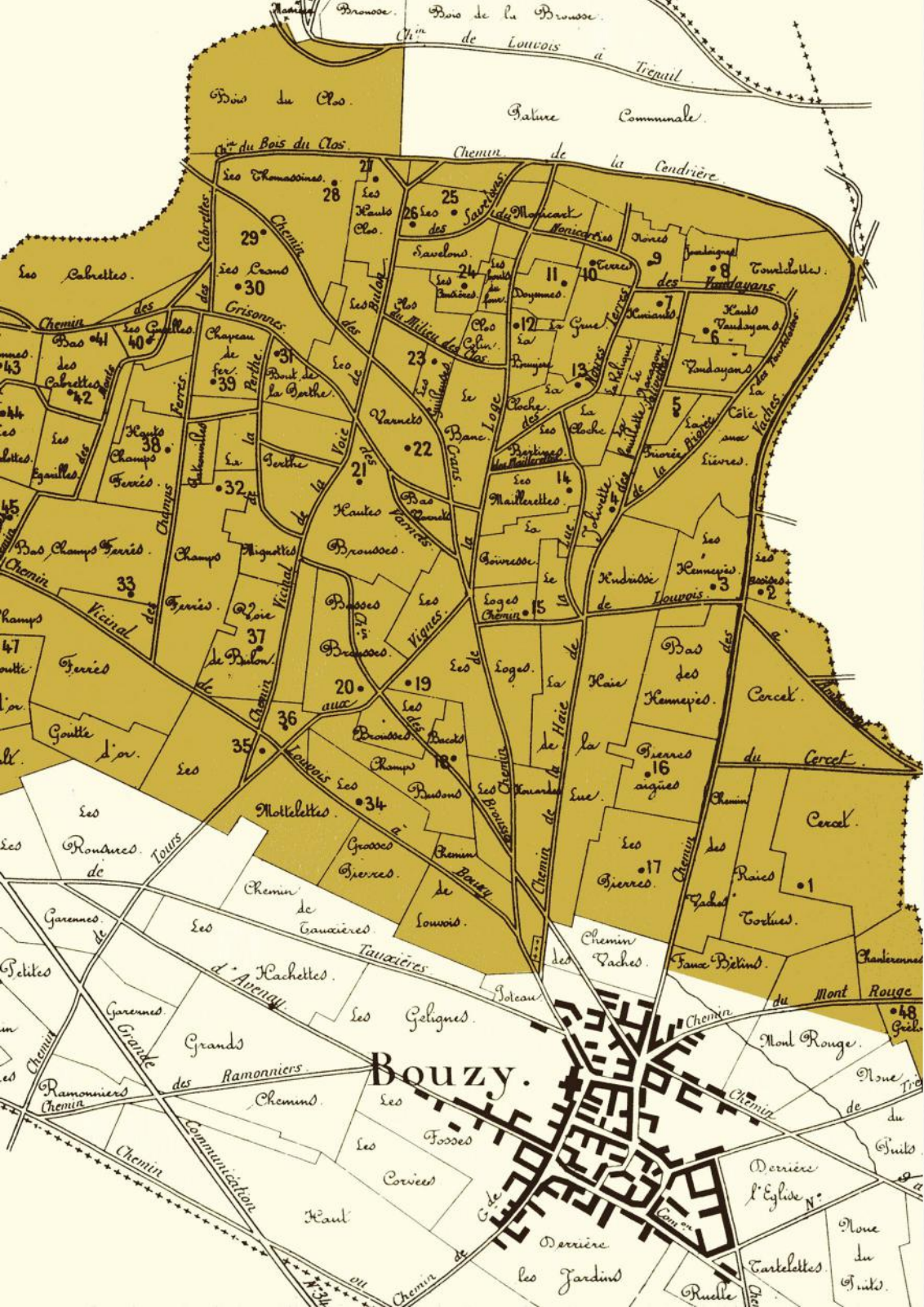
LES MOTTELETTES 2018

OLD VINE CHARDONNAY

Les Mottelettes is a single vineyard Champagne made from old, massal selection chardonnay vines planted in 1961 and offers a full-bodied, rich but pure expression of chardonnay grown on the warm South facing slope of Bouzy. Les Mottelettes was fermented in oak, bottled under cork for the second fermentation and has spent 4 years on lees before disgorgement. 3 416 bottles, 150 magnums and 15 jeroboams were produced. Dosage: 0 gr/l.

TRUSTED BY:

Guy Savoy (Paris) ❁❁❁, *Arpège (Paris)* ❁❁❁, *Le Cinq (Paris)* ❁❁❁
L'Assiette Champenoise (Reims) ❁❁❁ , *Les Crayères (Reims)* ❁❁
Maison Rostang (Paris) ❁❁, *Le Taillevent (Paris)* ❁❁, *Frenchie (Paris)* ❁....



Bois de la Brousse
Chin de Louvois à Trépail
Bois du Clos
Pature Communale
Chin du Bois du Clos
Chemin de la Cendrière
Les Thomassines
Les Hauts Clos
Les Savelons
Les Cabrettes
Les Crans
Les Grisonnes
Chemin des Grisonnes
Chemin des Cabrettes
Les Bulon
Les Savelons
Les Fonds du four
Les Cantières
Clos du Milieu des Clos
Clos Clin
Doyennes
Terres Noires
Noires
Tourtelotte
Les Vaudayons
Kriants
Vaudayons
Vaudayons
La Grue
La Bruyère
La Cloche
Les Cloches
La Reluque
La Fouillette
Narragon
Les Tourtelottes
La Côte aux Lièvres
La Prière
Les Maillerettes
Les Maillerettes
La Joiverse
Le Banc
Les Guilleuses
Les Crans
Le Loge
Varnets
Les Varnets
Bas Varnets
Hautes Brousses
Les Brousses
Les Vignes
Les Loges
Loges Chemin
Les Loges
La Haie de la Lue
Bas des Kennepés
Les Kennepés
Les Kennepés
Les Assises
Chemin de Louvois
Cercet
Cercet
Chemin du Cercet
Chemin des Raies
Tortues
Chemin des Vaches
Faux Bétins
Chantérennes
Chemin du Mont Rouge
Mont Rouge
Noue du Puits
Chemin de Louvois à Tours
Chemin de Tauxières
Les Tauxières
Les Hachettes
Les Gelignes
Poteau
Les Grands Chemins
Les Fossés
Les Corvées
Haut
Derrière les Jardins
Derrière l'Eglise
Tartelettes
Ruelle
Noue du Puits
Bouzy
Chemin de Bouzy
Chemin de Louvois
Chemin de la Haie de la Lue
Les Brousses
Les Bucots
Les Bussons
Les Grosses Pierres
Les Mottelettes
Les Pierres
Pierres aigües
Les Rousures
Goutte d'or
Les Champs Ferrés
Bas Champs Ferrés
Champs Ferrés
Chemin Vicinal de la Voie de Bulon
Chemin Vicinal de la Voie des Champs Ferrés
Chemin des Champs Ferrés
Les Champs Ferrés
Les Mignottes
Les Perthe
Chapeau de fer
Bout de la Perthe
Les Perthe
Les Bas des Cabrettes
Les Guelles
Les Egaillés
Les Monts
Les Champs Ferrés
Les Champs Ferrés
Les Champs Ferrés
Les Garennes
Petites Garennes
Grandes Garennes
Chemin des Ramonniers
Ramonniers
Chemin
Chemin de Communication
Chemin de Grande Communication
N° 34
Chemin de Com.on

BOUZY - GRAND CRU

LA GRANDE RÉCOLTE 2012

ONE OF THE FINEST VINTAGES IN DECADES

The quintessence of the Pierre Paillard house, La Grande Récolte 2012 is an assemblage of old vine pinot noir and chardonnay. The 2012 vintage shows both complexity and a well-defined character from a great year. Harvest commenced on the 21st September.

"La Grande Récolte 2012 offers the concentrated intensity of this great vintage while conserving all of its gracefulness" RVF 2023

12 000 bottles were produced. Dosage: 1 gr/l.

COTEAUX CHAMPENOIS

BOUZY ROUGE LES MIGNOTTES 2019

Les Mignottes is an exceptional family parcel of pinot noir planted in 1970 with perfect exposure on the southern slopes of Bouzy. Grapes are harvested by hand and de-stemmed. Yields are low (35hl/hectare) and vinification takes place using principles in the Burgundy tradition : cuvaison for 15 days on indigenous yeasts, 12 months in French oak, no filtering or fining takes place before bottling.

"This Coteaux Champenois 2019 shows rich intense characteristics with gentle extraction. A ripe and precise expression of fruit" RVF 2023

2 206 bottles were produced.

COTEAUX CHAMPENOIS
APPELLATION D'ORIGINE CONTRÔLÉE
BOUZY ROUGE
LIEU-DIT "LES MIGNOTTES"
2.206 bouteilles vinifiées
2019
13%VOL.
PIERRE PAILLARD
750 ML