2024 PIERRE PAILLARD RELEASE

BOUZY GRAND CRU - LES PARCELLES

BASE 2019 - AVAILABLE JANUARY 2024

BASE 2020 - AVAILABLE JULY 2024

BOUZY GRAND CRU - LES TERRES ROSES

BASE 2019 - AVAILABLE JANUARY 2024

BASE 2020 - AVAILABLE JULY 2024

BOUZY GRAND CRU - LES MAILLERETTES

2019 - OLD VINE PINOT NOIR - AVAILABLE APRIL 2024

BOUZY GRAND CRU - LES MOTTELETTES

2019 - OLD VINE CHARDONNAY - AVAILABLE APRIL 2024

BOUZY GRAND CRU - LA GRANDE RÉCOLTE

2012 - AVAILABLE JANUARY 2024

BOUZY ROUGE - LES MIGNOTTES

2020 - AVAILABLE JANUARY 2024

VERZENAY GRAND CRU

2019 - OLD VINE PINOT NOIR - AVAILABLE APRIL 2024

LUDES 1ER CRU

2019 - OLD VINE MEUNIER - AVAILABLE APRIL 2024

TAISSY 1ER CRU

2019 - OLD VINE MEUNIER - AVAILABLE APRIL 2024

« These wines have been superb for years now, but I get the sense that brothers Quentin and Antoine feel that they're at the start of a new chapter since taking total control of the estate in 2018.

There's a real stylistic thread running though every cuvée now, from the delightful 'Parcelles' entry level up to some vivid and evocative single village wines (including a beautiful wine from Verzenay to look out for!). Top, top red Coteaux too.»

Tom Hewson Champagne Correspondent, Decanter Magazine

Decanter



THE ESTATE'S HISTORICAL VINEYARDS

BOUZY GRAND CRU - LES PARCELLES

BASE 2019 - AVAILABLE JANUARY 2024

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: o gr/l.

« We very much like these Champagnes that combine the restraint and the finesse with brightness and luster. » RVF 2024

LE GUIDE DES MEILLEURS VINS DE FRANCE RVF 2024 🛨



BOUZY GRAND CRU - LES TERRES ROSES

BASE 2019 - AVAILABLE JANUARY 2024

BASE 2020 - AVAILABLE JULY 2024

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.



THE ESTATE'S HISTORICAL VINEYARDS

BOUZY GRAND CRU - LA GRANDE RÉCOLTE

2012 - AVAILABLE JANUARY 2024

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 2024

BOUZY ROUGE - LES MIGNOTTES

2020 - AVAILABLE JANUARY 2024

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.

2 305 bottles were produced.



PIERRE PAILLARD



BOUZY GRAND CRU
LA GRANDE RÉCOLTE

Vielles vegnes Millesin

2012

VIN DE CHANFAUNE PARE PROF

THE ESTATE'S HISTORICAL VINEYARDS

« Bouzy is the quintessential terroir of the southern Montagne de Reims, its vineyards arrayed across a magnificent, fully south-facing slope.

This ensures a consistently high level of ripeness, creating ample, generous wines that are perhaps rounder and less tense than those of its neighbor Ambonnay, while also being capable of great longevity and complexity. Pinot noir reigns supreme in this section of the Montagne de Reims, and Bouzy has historically been highly regarded for its red wines as well as its pinot-dominated champagnes, its chalky subsoil providing structure & finesse to complement and lift the rich ripeness and opulent, red-fruit flavors.» Peter Liem

BOUZY GRAND CRU LES MAILLERETTES 2019 - OLD VINE PINOT NOIR - AVAILABLE APRIL 2024

« A classic example of the terroir is Paillard's single-vineyard champagne from Les Maillerettes, a parcel of pinot noir planted in 1970. Vivid and intensely flavored, it balances its old-vine depth and resonance with a chalky tension, demonstrating an uncommon nuance and refinement. » Peter Liem

BOUZY GRAND CRU LES MOTTELETTES 2019 - OLD VINE CHARDONNAY - AVAILABLE APRIL 2024

« Chardonnay can thrive in Bouzy too, making wines of great personality, although in general it prefers vintages without excessive heat. Old vines, such as those planted in 1961 in **Les Mottelettes**, can produce **mouthfilling**, **vividly chalk-driven wines**, while offering an entirely **different expression** than the **chardonnays of the Côte des Blancs**. » Peter Liem

PERRE PAILLARD GRAND CRU LES MAILLERETTES Weitherigne - Rnot noir

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MONTAGNE DE REIMS'S NOTABLE TERROIRS

« One of the great historical terroirs of the northern Montagne de Reims, Verzenay is lauded for its structured and complex pinot noir.

Compared to the neighboring village of Verzy, the wines of Verzenay are often more generous in body and less rigid in structure, although they clearly demonstrate the dark, almost gamy intensity and the brooding minerality characteristic of the northern Montagne. » Peter Liem

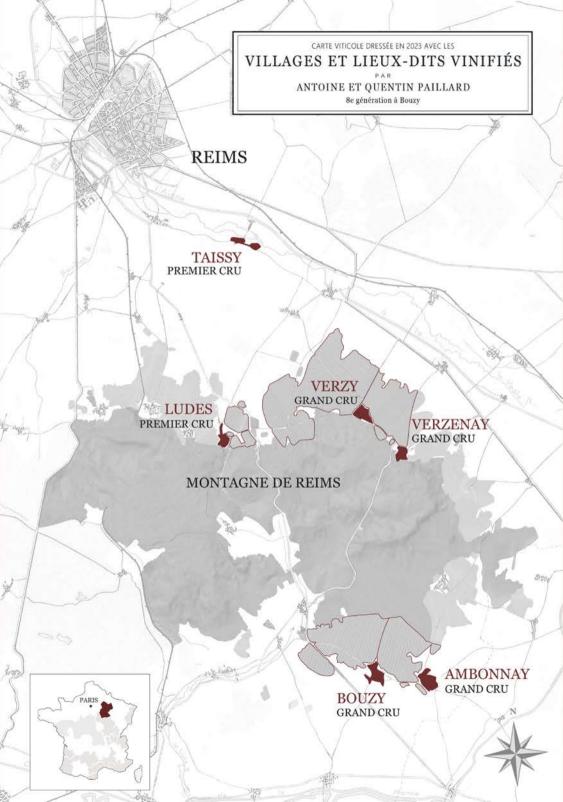
VERZENAY GRAND CRU

2019 - OLD VINE PINOT NOIR - AVAILABLE APRIL 2024

« The wines can change according to location within the village, as Verzenay possesses many different terroirs with contrasting soils and exposures: Paillard's wine, for example, comes from old vines in the lieux-dits of Les Corettes, which is chalky with hardly any topsoil, and Les Champs St-Martin, a cool, north-facing site that's very stony.

This results in a champagne with a **sleek, energetic structure**, characterized not only by typical red-fruit flavors, but also yellow fruits like peach and apricot, underlined by citrus notes that veer towards grapefruit or pomelo.

While it feels ripe and complete, it's notably less opulent than some other wines of the village, due to that strong site signature . » Peter Liem



MONTAGNE DE REIMS'S NOTABLE TERROIRS

« Renowned for the quality of its wines, **Ludes** is the largest premier cru in the Grande Montagne de Reims in terms of vineyard area, and so it's no surprise that soils and terroirs vary across the village. Both pinot noir and chardonnay thrive here, especially in chalkier areas, yet **the star of the village might be meunier**, which accounts for half of the plantings in Ludes. » Peter Liem

LUDES 1ER CRU

2019 - OLD VINE MEUNIER - AVAILABLE APRIL 2024

« This example comes from the area on the eastern side near the grand cru of Mailly-Champagne, which is notably chalky with little topsoil: 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. This creates meunier that's unusually racy and tense, driven by a pronounced salinity that harnesses and contains the ripe flavors of apricot, white peach, and nectarine. » Peter Liem

TAISSY 1ER CRU (NEW CUVÉE) 2019 - OLD VINE MEUNIER - AVAILABLE APRIL 2024

Crafted from old vines meunier planted in 1962 and located on the lower part and north-facing slope of the Montagne de Reims. This wine is primerly sourced from the lieu-dit Les Dessus De Monthouzons 1963 where top soil is thin with chalk directly underneath and offers a complex, saline and soil-driven version of meunier. Taissy was fermented in oak, bottled under cork for the second fermentation and has spent 48 months on lees before disgorgement.

