Featured Wine

NV Bruno Paillard 'Premiere Cuvee'
Brut, Champagne, France

Maison Bruno Paillard sprang from its founder's desire for purity.

For Paillard, a great Champagne is, above all, an "assemblage" — a blending of diverse crus, grape varieties and vintages. It's about the constant desire to capture the quintessential finesse and elegance that Champagne can bring when it is served with love and care.

Paillard considers his "Premiere Cuvee" to be a very personal interpretation of the Champagne region, through the selection of 35 of the appellation's 320 crus.

"Its delicate hue comes from the use of a high percentage of Chardonnay and of the first pressing only," explains Paillard. "The first pressing gives us the purest juice." The complexity comes from using reserve wines — a mix of 25 different vintages — for up to 50 percent of the final blend. It is a wine that fulfills Paillard's requirement for purity while tickling the nose and absolutely delighting the palate.

At-A-Glance

Grape Composition:
Chardonnay, Pinot Noir and Pinot Meunier

When to Drink:
Now Through 2019

Grape Source:
France's Champagne Region

Our Tasting Panel Score:
92 Points

Aromas and Flavors:
Lime, Grapefruit, Red Currant, Raspberry, Cherry, Almonds, Brioche and Fig

Expert Rating: The Wine Advocate (Robert Parker) — 92 points.

FOOD PAIRING SUGGESTIONS: Thomas Keller's roast chicken recipe.

WINE RE-ORDER #: 40776

SKU 28220