

CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

N.P.U. – NEC PLUS ULTRA 2008 ROSÉ



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Nec Plus Ultra is the result of an intense desire to explore the past in order to build a better future. To do this, the most demanding choices have been made at all stages of its development. In 1990, this crazy dream gave birth to the very first vintage of the N. P. U.- Nec Plus Ultra collection. Thirty years and several microvinifications later, its alter ego N. P. U.- Nec Plus Ultra Rosé is now presented with the 2008 vintage.

EXTRAORDINARY VINTAGES...

N. P. U. - Nec Plus Ultra will only be made in years which we consider to be great. Eight have been made to date in white, with varying temperaments: the powerful 1990; the generous 1995; the whimsical 1996; the great classic 1999; the audacious 2003; the celebrated 2002; and the ample 2004. Today, 2008 Rosé in all its depth is presented to you.

2008 VINTAGE

After a wet and mild winter without any lasting cold spell, the spring began with some very localised frosts. The cooler weather returned in June, which slowed down the flowering. During the main part of the vegetative period, low sunshine levels further contributed to the cool season. The temperature, from spring to autumn, was nevertheless slightly higher than the average of the previous 30 years. The harvest began on September 15th with mild, dry and breezy weather during the day and cool nights; it lasted for three weeks. This allowed the grapes to gradually ripened while preserving a good acidity. 2008 is thus recognised as a stellar Champagne vintage for those who have the patience to wait.

GRANDS CRUS ONLY

Of the 320 villages in the Champagne region, only 17 are classified as Grands Crus. N. P. U. - Nec Plus Ultra 2008 Rosé is a blend of some of the most sought-after Grands Crus in Champagne: Oger; Le Mesnil-sur-Oger; Chouilly; Cramant; Verzenay; Mailly-Champagne; and Bouzy. According to the rule established from the very first vintage, N. P. U. - Nec Plus Ultra is made from an exclusive selection of chardonnay and pinot noir, blended in equal parts. Maceration of some of the Pinot Noir grapes gives a profound and enveloping fruit character. This also gives the wine its distinctive antique rose colour.

IN SMALL OAK BARRELS...

Vinification was carried out using exclusively the first pressings, the purest. But an essential feature of N. P. U. - Nec Plus Ultra 2008 Rosé is that fermentation takes place in small oak barrels in which the wines spend their first 10 months. During this period, each cru gains in complexity and develops the slightly woody aromas so particular to the great Champagnes of yesteryear. The oak barrel allows the wine to gently breathe and find harmony while ageing.

MORE THAN 12 YEARS ON LEES...

The second fermentation takes place in the bottle, and a long ageing period begins in the darkness of our cellars at a constant temperature of 10.5°C. One of the key points about N. P. U. - Nec Plus Ultra 2008 Rosé is the exceptional length of its maturation: more than 12 years on the lees before disgorgement in February 2022, and then another long rest of eighteen months after disgorgement. As always with Bruno Paillard - who only produces Extra-Brut - the dosage is very low. In the case of N. P. U. - Nec Plus Ultra 2008 Rosé, it is 3g/l, reduced to the strict minimum, practically undetectable.



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DISCOVER...

The tasting of a Champagne of this maturity requires a slightly cooler temperature (8°C to 10°C to begin with) and a glass with a sufficiently wide body and slightly narrower rim.

TASTING NOTES

Appearance: bright coral, with a luminous, pearly effervescence.

Nose: evocative of elderflower, blood orange and quince jelly with notes of yuzu. It evolves towards aromas of first red then black fruits (blackcurrant), paprika and the fresh notes of cedar wood. Little by little, generous notes of acacia honey and coffee cream are revealed.

Palate: the chiselled attack is both lively and serene, with an immediate salinity. Flavours of violet, smoked chestnut... Its framework unfolds powerfully, from the astonishing freshness of wild strawberries to bigarreau cherries with generous, fleshy fruit. It signs off with a rare persistence.

The richness of this cuvée, combined with its freshness, make it an ideal partner to food, especially rich dishes such as pan-fried foie gras or smoked duck. It will also beautifully echo the salted hazelnut flavours of a pan-fried razor clam or scallop.

Tasting notes written 18 months post disgorgement

Number of bottles produced: 2 602

Each bottle is numbered

