

CHAMPAGNE  
**BRUNO PAILLARD**  
REIMS - FRANCE

N.P.U.  
« NEC PLUS ULTRA »  
2008



The cuvée N.P.U. - «Nec Plus Ultra», was born from the desire to create, whatever the costs and constraints, the greatest wine from Champagne. To do this, the most demanding choices have been made at all stages of its development. From this crazy dream is born a Champagne with the most absolute vinification...

## 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, 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 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. 2008 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. is made from an exclusive selection of chardonnay and pinot noir, blended in equal parts.

## IN SMALL OAK BARRELS...

Vinification was carried out, as always with Bruno Paillard, using exclusively the first pressings, the purest. But an essential feature of N.P.U. 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 10 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. is the exceptional length of its maturation: more than 10 years on the lees before disgorgement in April 2019, and then another long rest of two years after disgorgement. This is absolutely exceptional in Champagne. As always with Bruno Paillard - who only produces "Extra-Brut" - the dosage is very low. In the case of N.P.U., it is 3g/l, reduced to the strict minimum, practically undetectable.



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### DISCOVER...

Like any great white wine, this cuvée requires a slightly cooler temperature (8°C to 10°C to start with - it will gradually warm up afterwards) and the use of a glass with a fairly large body and a slightly narrower rim. This wine, which is admittedly demanding, will only reveal itself slowly.

In terms of food and wine pairing, N.P.U. - Nec Plus Ultra 2008 offers many possibilities from a lightly smoked veal tartar to quail with foie gras, from grilled langoustines to saffron risotto with clams...

### TASTING NOTES

**Appearance:** Deep, bright yellow gold with fine, shimmering effervescence gently and gracefully rising in the glass.

**Nose:** At first, notes of incredibly fresh red fruits (redcurrants, raspberries, blueberries, wild strawberries) mixed with stone fruits (Bigarreau cherries) and candied orange peel. Little by little, the aromas of fresh ginger and peppermint unfold, evolving towards slightly more smoky characters and notes of cocoa powder and quince paste revived by fresh honeysuckle.

**Palate:** The attack is precise and fresh, powerful and serene all at once. The vivacity of the vintage shows a delightful balance allowing the depth of the wine to be further explored supported by its silky texture. The nose and widely complex, aromatic palate continue to develop into a long, lingering finish.

Number of bottles produced: 18,142  
Each bottle is numbered



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*This mouthwatering version offers a creamy, lightly mouthcoating texture, providing a fine, cashmere-like wrap around the steely spine of acidity. Bright and deftly knit, offering a lovely range of ripe white cherry and apricot fruit, fleur de sel, brioche and crystallized honey flavors. Briny mineral and oyster shell notes linger on the finish. Pinot Noir and Chardonnay. Disgorged April 2019. Drink now through 2033.*

95 - Wine Spectator