



## SPRING 2023

*Entrer the world of Champagne MAILLY GRAND CRU :*

- Mailly Grandeur Nature, the new biodiversity project
- Still wines 2022 : the vintage's beginnings
- Meeting our partners in Europe



CHAMPAGNE MAILLY GRAND CRU

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## A TERROIR TO PRESERVE

With winegrowers founders already revealing a **Terroir Champagne**, the preservation of the heritage and the vineyard has always been a major issue for Mailly Grand Cru.

Our mono Grand Cru vineyard benefits from a rare exposure to the four cardinal points.

The soils and subsoils shaped by geological phenomena, constitute a unique geomorphological entity.

These events gave birth to diversified terroirs, and each of our plots has now **different needs**.



## BE PART OF SUSTAINABILITY

This deep knowledge of the land of Mailly Champagne leads to the implementation of targeted actions and gives birth to the **Mailly Grandeur Nature** project: to promote biodiversity according to the needs of the terroir.

Several operations will be carried out in order to create and extend ecological corridors:

- Extension of hedges
- Plantation of trees and shrubs
- Development of woodland edges
- Implementation of flowering mixtures, ...

Other initiatives will complete these actions, in particular eco-pasturing and equine work.

It is around the same desire to **preserve** our region and our Champagne vineyard that our winegrowers unite and join forces.





## THE AUTHENTICITY OF OUR LIEUX-DITS

The grapes of our 35 "**lieux-dits**", exclusively located in the village of Maily Champagne classified as a mono Grand Cru, are harvested by hand and then pressed and vinified separately.

Thus isolated, the plots assert their **singularity** and let express each facet of the personality of the terroir of Maily Champagne.

This mosaic of plots offers a **rich palette of aromatic expressions**, and the first notes of the new 2022 vintage are revealed today.

## VINTAGE 2022, THE FIRST IMPRESSIONS

With a sunny wine campaign in 2022, the harvest which started on September 1st allowed to obtain nice degrees on the grapes.

The Pinots Noirs have shown from the beginning a **good tannic structure** and the Chardonnays keep their **nice freshness** without resorting to malolactic fermentation.

The vineyard of Maily Champagne being located on the northern flank of the Montagne de Reims, the freshness of the terroir is totally preserved even though it was a year placed under the sign of heat.

The first tastings are **promising** with Pinot Noirs of an excellent structure, with aromas of ripe citrus fruits and a beautiful balance brought by nice bitters.

Patience is still required to reach the fullness of this 2022 vintage.





## WIJNEN FEYS

RAAMSTRAAT 1 BIS  
8000 BRUGGE - BELGIQUE

Feys celebrated its bicentenary in 2022, a great opportunity for us to look back on our collaboration for more than 35 years.

Maison Feys is one of the oldest wine merchants in the country, as evidenced by its historical cellars located in the center of Bruges.

Sharing the same **family spirit, trust and loyalty** are values that have always united us. With particular attention to the high quality of products and services, these years of cooperation that last from generation to generation demonstrate a deep commitment and a real attachment to this emblematic house.

## LE QUAI DES SAVEURS

69 RUE DE LA GARE  
57300 HAGONDANGE - FRANCE

Talented self-taught, **Frédéric Sandrini** opened a new page in 2008 with his restaurant Quai des Saveurs, alongside his wife Alexandra.

Master Chef of France since 2011, full of **generosity** and **humility**, Frederic Sandrini is above all a supporter of **authentic** products and producers:

Focus on the short and local circuit as much as possible so that flavors, scents and know-how are revealed.

Freshness, finesse and respect for the product are the key words in his creative cuisine where seasonality sets the pace for this gastronomic table, which has been awarded a Michelin star since 2009.

Mailly Grand Cru is honored to accompany Frédéric Sandrini's cuisine for **high precision** food and champagne pairings.

