



FALL 2023

Enter the world of Champagne MAILLY GRAND CRU :

- Vintage 2023: a review of a harvest full of nuances
- Launch: "Poétique de la Terre", variations of Pinot Noir
- Creation: an original rose in the vineyard



CHAMPAGNE MAILLY GRAND CRU

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A SURPRISING HARVEST

During the year, the vines in Champagne benefited from optimal climatic conditions for development. This led to unprecedented volumes of bunches, with an average grape weight much higher than normal at Maily Grand Cru.

Rainy spells, particularly as the harvest approaches, made harvesting a delicate operation. As a result, the grapes were sorted out in order to preserve only the best quality grapes.

The 2023 harvest turned out to be generous but demanding, with constant attention paid to the grapes harvested and pressed.



VINTAGE 2023, A FIRST REVIEW

- Starting September 9: Chardonnay harvest, ahead of schedule this year
- September 11 to 20: Pinot Noir harvest
- 12 harvesting days organized according to the 35 *lieux-dits*
- Pinot Noir and Chardonnay proved generous and juicy, with Chardonnay more enriched with sugar.
- Fermentations, in barrels and vats, went smoothly:
Once the grapes have been pressed, the harvested grape juice, naturally composed of yeast, consumes the sugar present in the grapes. This action, known as alcoholic fermentation, not only produces alcohol, but also brings out the first aromas, which will become more pronounced and refined over the coming months as the wine matures.



PINOT NOIR VARIATIONS

The new cuvée **Poétique de la Terre** is the start of a new series, a limited-edition Champagne born of fine craftsmanship true to its roots. This Blanc de Noirs will reveal its elegant variations through the years based on two maturity peaks.

Mailly Grand Cru draws its character from its home terroir, developing all the depth of flavour characteristic of Pinot Noir now given a new dimension here thanks to barrel fermentation that enhance its concentration.

"I wanted to accentuate the art of oak aging to bolster the structure of our Pinot Noir and see the wine through to a ripe old age."

- Sébastien Moncuit, Cellar Master.

Oak gives the wine an imprint that will evolve over time.

A CHAMPAGNE OF CREATION

Through the art of blending, this cuvée reveals hitherto hidden aspects of Pinot Noir's personality from Mailly-Champagne.

The 2016 base year wines were 65% vinified in 228-litre casks, using the services of three coopers whose particular skill lies in balancing the effects of oak on wine.

The Pinot Noir reserve wines came from our own reserve stocks (stored in 48-hectolitre vats), complemented by base wines from all the great vintages of recent years (2014, 2013, 2012, 2005, 2004 and 2002).

Poétique de la Terre is offered in two variations based on two maturity peaks. **Variation XVI.1** is the first opus of the 2016 base year, the date is yet to be determined for the second edition.

Poétique de la Terre is a Champagne of creation with the unique appeal of a work of art - charming, imaginative and deliciously moving. **Poétique de la Terre, Variation XVI.1** marks the beginning of an exceptional collection.



NEW: "L'INTEMPORELLE MAILLY GRAND CRU®" ROSE

CREATION : THE ROSE "L'INTEMPORELLE MAILLY GRAND CRU®"

Roseaie Guillot®, creator of roses since 1829, has named its latest creation "L'Intemporelle Mailly Grand Cru®". An exclusive and exceptional honor!

It's a long-standing partnership celebrated with a new rose, between rose creator Guillot and Champagne producer Mailly Grand Cru.

The conception of this new floral species was completed after 7 years of research and testing, a long process just like champagne and its aging process.



A SOLAR ROSE

The "L'Intemporelle Mailly Grand Cru®" rose, with its rosy bud opening to a bright, luminous yellow, unveils an intense lemon and exotic fruit fragrance, for a rose that's all round, reminiscent of a certain finesse in the eponymous cuvée.

The rose contributes to the balance of the ecosystem around the vines, elegantly embellishing the land. This new rose will become part of the selected species that will be planted in our vineyard this autumn, to reinforce biodiversity and ecological corridors in the village.

To purchase the "L'Intemporelle Mailly Grand Cru®" rose, which is best planted in autumn and early winter, our partner Roseaie Guillot is opening the first orders on their website:

www.roses-guillot.com

