

LES CLASSIQUES BRUT RÉSERVE



CHAMPAGNE
MAILLY
GRAND CRU

Iridescent golden yellow tones, full, fruity nose, clean palate. A very come-hither Champagne: racy, elegant and deeply sensual, with beguiling bubbles that literally burst with luscious fruit. Mouth-watering hints of lightly toasted, freshly buttered bread make this the ideal Champagne to get the juices, and the conversation, flowing.

« Crafted with consummate precision from 100% Grand Cru fruit, Mailly Brut Reserve epitomizes our particular style of winemaking – essential in a market that generally judges a House's performance by the quality of its Brut NV Champagne. »

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

WINEMAKING PROCESS

Manual picking, whole cluster pressing. Alcoholic fermentation at 15° and malolactic in temperature-controlled stainless-steel tanks and barrels. Ageing on laths in traditional chalk cellars.

BLENDING

Mailly Brut Réserve draws its complexity from a rich blend of base wines from more than 600 plots, combined with some 30-40 per cent of tank and oak-aged reserve wines from 10 different vintages.

DOSAGE

7 to 8 g of sugar per litre.

FORMAT

Bottle 75 cl / Half bottle 37,5 cl /
Magnum 150 cl / Jeroboam 300 cl
in wooden presentation box /
Mathusalem 600 cl in wooden
presentation box.



PAIRING WITH FOOD

Mailly Brut Réserve is the perfect aperitif – a must for a celebratory Champagne lunch or romantic champagne dinner. Also a very good choice for a cocktail dinner party. This is a champagne made for convivial get-togethers, a particular favourite with pike-perch on a bed of leeks, chicken supreme, creamy Chource cheese or apple pie and ice-cream.