

LES CLASSIQUES DÉLICE



CHAMPAGNE MAILLY GRAND CRU

Deep golden hues introduce a nose of crystallized citrus interlaced with succulent scents of warm brioche, caramel, lush pears and ginger bread. Fullness and impressive length on the palate, with cushiony effervescence showcasing dense body.

«Mature and well balanced, Délice is carefully crafted from the same blend as Brut Reserve but with a natural creaminess that comes from longer aging after dosage. Pairs effortlessly with sweet-tasting foods, adding just the right degree of freshness.»

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. Ageing on laths in traditional chalk cellars.

ASSEMBLAGE

Délice 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

35 g of sugar per litre.

FORMAT

Bottle 75 cl.



PAIRING WITH FOOD

Smooth enough to flatter the texture of foie gras, whether served “au naturel” or lightly seared, also playing well with variations on a sweet-and-savoury theme - pigeon pastilla, duck with honey and a whole host of other exotic flavours. At the close of the meal, Délice will perform impeccably with such traditional delicacies as batter pudding, caramelized upside-down apple tart, sweet soufflés or the traditional wedding cake.