



## AUTUMN 2021

*Enter the world of MAILLY GRAND CRU*

- 2021 Harvest at Mailly Grand Cru
- Mailly Grand Cru revisits its Red Coteaux Champenois, 100% Pinot Noir



CHAMPAGNE MAILLY GRAND CRU

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From Wednesday 15 September 2021 until Saturday 25 September 2021, the harvest are in full swing at Mailly Grand Cru. The Pinot Noir and Chardonnay grapes are hand-picked throughout the 35 "Lieux-dits" by the winegrowers and their teams. A first selection is made in the vineyard, indeed only the best grapes find their ways in the pickers' baskets. These baskets are then downloaded in crates, which are put on pallets.

BON DE LIVRAISON



IDENTIFICATION LIVREUR	CENTRE PRESSURAGE
NOM OU RAISON SOCIALE : _____	NOM : _____
RAISINS LIVRES	COMMUNE : _____
COMMUNE DE RÉCOLTE : _____	ARRIVÉE AU PRESSEUR
CÉPAGE : <input type="checkbox"/> Pinot noir <input type="checkbox"/> Chardonnay <input type="checkbox"/> Meunier <input type="checkbox"/> Autre : _____	DATE : _____ HEURE : _____
REVENDECTIONS PARTICULIÈRES (facultatif) : <input type="checkbox"/> Oui <input type="checkbox"/> Non ↳ Préciser : _____	OBSERVATIONS DU CENTRE DE PRESSURAGE (facultatif)
DATE DE CUEILLETTE : _____ Matin <input type="checkbox"/> Après-midi <input type="checkbox"/>	Degré (facultatif)
NIVEAU DE REMPLISSAGE DES CAISSES : <input type="checkbox"/> Correct <input type="checkbox"/> Surchargé	SIGNATURE _____
NOMBRE DE PALETTE(S) : _____ NOMBRE TOTAL DE CAISSE(S) : _____	OBSERVATIONS DE L'ACHETEUR OU DE SON REPRESENTANT (facultatif)
ÉTAT SANITAIRE : <input type="checkbox"/> Sain <input type="checkbox"/> Faiblement altéré <input type="checkbox"/> Altéré	SIGNATURE _____
TYPE D'ALTÉRATION : _____	
NOM : _____ SIGNATURE _____	
PRÉNOM : _____	
EN QUALITÉ DE : _____	

When the grapes reach the winery, they come with a **delivery order**. On this document, **various information can be found** : "Lieu-dit", **number of crates, quality of the grapes...** Each pallet is then weighted and moved towards one of our presses to create a lot. We have 4 presses, 3 with a 8000 kg capacity and 1 with 4000 kg capacity. Each lot is called "marc" and must weight either 4000 kg or 8000 kg.



**Traceability is the key word of the harvest.** Knowing from which "Lieu-dit" the grapes are, and creating lot of one single "Lieu-dit" is our daily routine and most important aim. **Right from the beginning, we separate each "Lieu-dit" and continue to do so through the entire process.**



Once the grapes are in the winepress, they will remain there for approximately 4 hours. The pressing process will follow a very strict program, in which the pressure will increase gradually. During that process, we will separate the juice in two parts : the "Cuvée" and the "Taille".



Each part is sent to a specific stainless steel tank. It will have, right from the beginning, its own ID. They will remain there for 12 hours, allowing a natural clarification to take place. The heavier particles in the juice will fall at the bottom of the tank and the clear juice will remain on top. The juice will then be pumped and transferred to another tank to begin the alcoholic fermentation.



The start of the alcoholic fermentation marks the end of a year of work in the vineyard. This year, despite some very difficult moments, because of the almost continuous rain we had throughout the growing season, we are happy about the quality of the grapes we have **harvested**. The grapes are now protected from the weather in our cellar. The time of winemaking has come under the watchful eyes of our Cellar Master. **The 2021 will now take shape in our cellar...**



## NEW RED COTEAUX CHAMPENOIS...

Maily Grand Cru extends its range with a still red wine : the Coteaux Champenois.

The Pinot Noir grapes that make this "Cuvée" have been carefully selected during the harvest 2018 and 2019, and harvested by hand on some of the sunnier plots of the vineyards. Green harvest, low yield and late harvest allowed the grapes to reach a perfect maturity. The fermentation took place in temperature controlled stainless steel tanks. Maturation was made partly in stainless steel tank and partly in 228 L burgundy barrels. This gave birth to 2920 bottles, all numbered.

Showing a brilliant ruby red hue, this Coteaux Champenois fully expresses the Pinot noir. Aromas of raspberry and cherry play along subtle oaky notes. Minerality and a velvety texture create an elegant and balanced wine.

## ...WITH AN UNIQUE AND INNOVATIVE PACKAGING

The Coteaux Champenois comes with a unique and dynamic packaging !

The oak leaf colored bottles are corked, like what used to be the tradition in Champagne : a natural cork maintained by a steel staple. On the neck, a stylized QR code invites the customers to further discover our Coteaux Champenois, thanks to a short video. The GPS coordinates "49°09'29" N - 4°06'29"E", complete and finish the design on the neck. The 35 "Lieux-dits" which make Maily's terroir are featured on the background of the label, and are here to underline the careful plot selection which was done to give birth to this new wine.

### Pairing with food :

Maily Grand Cru Coteaux Champenois will pair beautifully with braised poultry or a piece of beef. You can also enjoy it with some Champagne region's specialities, such as ham of Reims, warm local meat pie or with soft cheese.

