



CHAMPAGNE MAILLY GRAND CRU

« "NATURE" 2013 comes in a custom gift box whose artistry echoes the artistry behind the wine itself. Wine and gift box fuse to create a double work of art - a gift made for the pleasure of giving and a gift for which the giver will be remembered. »

The year 2013 saw a late harvest in Champagne, with picking on the Mailly estate delayed until 8 October. It was soon apparent that the grape musts met all expectations, expressing the estate's magnificent spectrum of aromas on a dynamic undercurrent of freshly picked white grapes. Notes of spice, juicy pears, crisp apples, zingy mandarins and cooked fruit combine to give subtle voice to the thousand different nuances that lend density to our lieux-dits.

This is a Grand Cru Champagne driven by elegance and freshness, with all the hallmarks of a blend made from 75% Pinot Noir and 25% Chardonnay. More than six years of quiet slumber in our cellars have cushioned the substance of the Pinot Noir, adding just enough creaminess to temper the irresistible energy of the vintage.

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

WINEMAKING PROCESS

Manual picking ; whole cluster pressing. Alcoholic fermentation at 15° and malo in temperature-controlled stainless-steel tanks and barrels. Ageing sur lattes (on laths) in traditional chalk cellars.

DOSAGE

0 g de sugar per litre.

FORMAT

Bottle 75 cl

Exclusive presentation in metal gift box, creation of the Multimedia Artist Charles Neubach.

Limited edition of 17 950 bottles all numbered.



PAIRING WITH FOOD

This zero dosage cuvee will work wonders with appetizers. Its freshness will pair beautifully with oysters, sashimi, ceviche and sea bass, and sea bream carpaccio. To say nothing of its affinity for goat cheese...