

LES CLASSIQUES L'INTEMPORELLE



CHAMPAGNE

MAILLY
GRAND CRU

Nuance-filled layers of flavour give this wine exceptional aesthetic elegance. Floral notes interlaced with juicy white fruits and zest of citrus tease out the nascent maturity of the vintage against a backdrop of spring like sappiness. A creamy mousse is followed by a silky palate that delivers vibrant citrus all the way to a sparkling saline and chalk-tinged finish.

« Intemporelle, Timeless, Zeitlos, Tijdloze, Intemporal, Atemporali... L'Intemporelle is a magical blend of fruit from carefully selected parcels, made in a seductive, well balanced style. First released in 1990, this wine has become a favourite of gourmet restaurants far and wide. »

COMPOSITION

Pinot Noir 60% - Chardonnay 40%.

WINEMAKING PROCESS

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

BLENDING

A blend of the vintage's most refined Chardonnay and Pinot Noir fruit, respecting the style of this cuvee always vintage.

DOSAGE

6 to 7 g of sugar per litre.

FORMAT

Bottle 75 cl.

Exclusive presentation gift box.

A limited edition Champagne in special white numbered bottles.



PAIRING WITH FOOD

Ideal with a buffet-style dinner, adding a touch of class to those taste-tempting canapés. Equally at ease with a sit-down meal and particularly recommended with roasted scallops, line-fished sea-bass in a salt or clay crust, turbot cooked any way you like or risotto with white truffle.