

HÉRITAGE

MAGNUM COLLECTION



CHAMPAGNE

MAILLY GRAND CRU

'Magnum Collection' brings you different expressions of Mailly Grand Cru estate-grown Pinot Noir and Chardonnay – consecutive vintages, each one shaped by the weather, the winemaker's choices and the soils that support the vines. Only the best Champagne terroirs have this ability to produce wines capable of long aging – wines that emerge from slow maturation in the Champagne cellars to reveal the fullness and complexity of great vintage wines, expressed in a characteristic house style.

«A solid oak presentation box adds the finishing touch. Handcrafted by a master cooper from the finest Champagne oak, the box underscores the rare and exclusive nature of these wines – available only as a strictly limited release in individually numbered bottles.»

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

DOSAGE

2 to 3 g of sugar per litre.

MILLESIME 1997

Elegance

Great subtlety and elegance.
1848 magnums.

MILLESIME 1998

Generosity

A lovely generosity of fruit, together with robust structure and eminent drinkability.
1808 magnums.

MILLESIME 2000

Completeness

A silky textured wine showing all the plushness of its origins.
1798 individually numbered bottles.

MILLESIME 2003

Climate

Smooth and delicate with subtle notes of mature fruits.
488 magnums.



Several of those vintages are now yours to discover in this magnificent collection of Champagne wines that together offer a rare opportunity to explore the real meaning of 'wine tasting'. A Magnum is the ideal format for aging fine wines and teasing out the many facets inherent in a great vintage. Great care is taken to ensure that every magnum enjoys ideal conditions for maturation. After bottling, the wines are stored horizontally in our cool, chalk cellars where they spend at least

ten years aging 'sur lattes' (where the layers are separated one from the other by thin wooden lathes or 'lattes'). Every Magnum is then riddled by hand ('remuage'), giving each one a little twist while progressively tilting it so that the entire stack of bottles finishes neck down ('sur pointe'). The Magnums now await disgorgement – a key date in the production process, decided by the cellar master on the basis of tasting and hand-written on each Magnum.