



WINTER 2024

Enter the world of champagne MAILLY GRAND CRU :

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CHAMPAGNE MAILLY GRAND CRU

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A LIVING VINEYARD: ECO-PASTURE

As part of an integrated approach to sustainable viticulture, sheep are making their appearance in our vineyards.

Their presence has many benefits:

- Helping to fertilise the soil by increasing organic matter.
- An alternative to the application of herbicides.
- They replace one or more passes of the tractor, which avoids weeding with heavy machinery that compacts the soil.
- Makes it easier to work the soil again in the spring.

Initially, 70 ewes and sheep will be installed on our *lieu-dit* "Les Baraquines". Over a period of several weeks, these new companions took over 6 hectares of our vineyards at Mailly-Champagne.



TASTING STILL WINES

A look back to September 2023 harvest: the Pinot Noir grapes were generous and juicy, while the Chardonnay were richer in sugar.

This trend was confirmed when we tasted the clear wines. Several blends of our wines are proposed for each cuvée by our Cellar Master, Sébastien Moncuit, to determine which combination best reflects the style of the cuvée.

These blends are then tasted by our Tasting Committee, behind closed doors. Led by our Cellar Master, these tastings are conducted in the company of the President and Director of Mailly Grand Cru, as well as members of the company's Board of Directors.

Once the Cellar Master has refined his blends, they are bottled in April. A second fermentation then takes place in the calm of our cellars, leading gently to effervescence.



SAINT VINCENT, PATRON SAINT OF WINEGROWERS

A pure tradition in the vineyards, 22 January celebrates Saint Vincent and brings winegrowers together around the same aspiration: a rich wine year and healthy vines.

A number of hypotheses have been put forward to explain the choice of this celebration: a tribute to Vincent of Saragossa, a Spanish deacon whose role was to pour the wine into the chalice and serve the table - and therefore the wine.

We also refer to the etymology of the first name Vincent, "Wine-blood" in french, which refers to the blood of the vine and the wine of the religious service.

Finally, 22 January is a practical date for winegrowers, as it traditionally marks the end of the winter rest period and the start of pruning work.



IN MAILLY-CHAMPAGNE, TRADITION LIVES ON

After touring the village, the "Milly-Champagne Saint-Vincent Committee" meets up with the other winegrowers in the village for a ceremony.

During this service, the winegrowers thank Saint Vincent and place themselves under his protection for all future work in the vineyard. This is followed by a convivial lunch.

Another tradition exists for cellar workers and coopers, who also have their own celebrations on "Saint Jean" Day.

This tradition is said to symbolise purification, and celebrates the longest day of the year. It consists of building a bonfire of wood, traditionally with a bouquet attached to the top.

Once night has fallen, what is known as the "Midsummer fire" is lit. It is believed that if the bouquet burns well, it is the sign of a year of wine.



THE PERFECT MATCH OF THE SEASON

Winter is in full swing, and to delight your taste buds, the Maily Grand Cru team suggests a seasonal pairing, one of its favourites.

Seafood is one of the star foods of the winter season. We suggest pairing a low dosage cuvée with a scallop carpaccio with passion fruit.

The delicate flesh of the scallops and its hint of iodine go perfectly with our Extra Brut Millésimé.

The freshness of the aromas, the low dosage (2.6g/l) and the finesse of the effervescence ensure balance on the palate. Highlighting each flavour, this lively Champagne allows the salinity of the dish to express itself, enhanced by a hint of exoticism.



MEET OUR TEAM: CÂNDIDA

Voted the estate's sunshine personality, Cândida Da Rocha Oliveira brings Maily Grand Cru to life with more than 32 years of devotion to our company.

An essential part of the team, her flexibility and ability to juggle all kinds of subjects has enabled her to hold several positions, always with brio.

Very close to the winegrowers, supporting our customers and agents, as well as our employees. Today, she works as an Executive Assistant and Sales Assistant for France and Export.

A true jack-of-all-trades, with her heart set on putting people first, Cândida tells the story of Maily Grand Cru with lot of emotion and contributes to its development. We'd like to thank her warmly for her daily commitment and her infectious good humour.

