COMPOSITION PARCELLAIRE

BLANC DE PINOT NOIR

CHAMPAGNE
MAILLY
GRAND CRU

Mailly's signature cuvee strikes a perfect balance between crispness and softness, subtle hints of citrus offset by plush aromas of roasted tropical fruit and sun-ripened wheat. The palate exhibits a tempered liveliness – fleshy fruit punctuated by the zing of citrus. Balance and spicy structure persist through to a chiselled, saline-infused finish.

« Since it was first released more than 30 years ago Mailly Blanc de Pinot Noir has become a benchmark in a category of Champagnes that is now much sought after. This is a Champagne that adds a special touch to any occasion – ideal as an aperitif but versatile enough to partner an entire meal. Mailly Blanc de Pinot Noir stands apart among single-vineyard cuvees, crafted with consumate precision to offer the ultimate expression of its Grand Cru terroir. »

COMPOSITION

Pinot Noir 100%.

WINEMAKING PROCESS

First press wine, tank and barrel-aged separately. Reserve wines, aged in vats (solera system) Traditional aging *sur lattes* in traditional chalk cellars.

BLENDING

Selected parcels of fruit from named sites (lieux-dits) on predominantly north-facing slopes, go to make a cuvee that showcases the greatness of Mailly Champagne Pinot Noir grapes.

DOSAGE

6,3 g of sugar per litre.

FORMAT

Bottle 75 cl.



PAIRING WITH FOOD

A worthy match for foie gras in all its forms, but equally at ease with simpler fare – pan-fried seafood, roast turbot with white butter and particularly succulent poultry dishes such as free-range Bresse capon. For more exotic tastes, Blanc de Pinot Noir plays well with Indian cuisine, especially Tandoori-style recipes. With all that lovely supple fruit, it's also an absolute winner with cheese!