COMPOSITION PARCELLAIRE

ROSÉ DE MAILLY

CHAMPAGNE
MAILLY
GRAND CRU

Luscious meringue-like hints of sweetness highlighted by subtle floral notes with just the faintest whiff of spring – add a refined, red-fruit driven bouquet and you have all the hallmarks of a masterfully macerated rosé. On the palate the wine is wonderfully plush, with kirsch-like notes of raspberries intermixed with juicy citrus adding verve and layers of depth.

« Rosé champagne has always been a speciality of the House, thanks to a terroir blessed with old-vine plantings of Pinot Noir. Treated as a separate batch, these grapes are harvested separately over a two-day period, then sorted on a triage table before de-stemming and gentle crushing – all under the watchful eye of the cellar master. »

COMPOSITION

Pinot Noir 90% - Chardonnay 10%.

WINEMAKING PROCESS

Hand-picked fruit, sorted on a triage table, de-stemmed and crushed. Maceration for roughly 24h. Alcoholic fermentation at 15° and malolactic in temperature-controlled stainless-steel tanks. Ageing on laths in traditional chalk cellars.

BLENDING

This is a saignée rosé made from old vine plantings of Pinot Noir, with just a touch of Chardonnay and Pinot Noir red wine for the sake of lightness, brightness and balance.

DOSAGE

6 g of sugar per litre.

FORMAT

Bottle 75 cl / Half bottle 37,5 cl / Magnum 150 cl



PAIRING WITH FOOD

Our ultimate aperitif champagne, Rosé de Mailly will add a touch of Mailly charm to cocktail parties of every kind. Whether on the terrace in summer or by a roaring hearth in winter, Rosé de Mailly is absolutely de rigueur! Particularly recommended with tapas, jamon ibérico, small feathered-game, roasted white meats or venison fillet with cranberries (uncommonly good with blue cheese too). On a sweeter note, try Rosé de Mailly with a berry-based dessert, or a charlotte made with «Biscuits Roses de Reims» – a match made in heaven.