



S U M M E R 2 0 2 4

Enter the world of champagne Mailly Grand Cru

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- Vineyard : the vine is in bloom
- New tasting awards : *Best Old Vintage Awards*
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CHAMPAGNE MAILLY GRAND CRU

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NEW 2018 VINTAGE FOR THE CUVÉE EXTRA BRUT MILLÉSIMÉ

Three identified lieux-dits form the majority of the blend for this harmonious cuvée:

*Les Godats près Romont
Sous la Ville
Le Village*

Adjusted to the balance of the 2018 vintage, a low dosage underlines the tonic character of this Champagne.

It's the combination of the intense character of Pinot Noir, whose freshness is typical of the northern Montagne de Reims, with the vivacity of Chardonnay.



NEW TASTING AWARDS: BEST OLD VINTAGE AWARDS

"Les Echansons" 1988 is in the TOP 20 of the Best Old Vintage Awards.

Organized by "Terre de vins", this new competition is an ode to Champagne know-how and the art of aging sparkling wines.

An international jury of top sommeliers, tasters and journalists blind-tasted the vintages

1988, 1989 and 1990

At the end of the tasting, only 20 champagnes stood out, including our cuvée "Les Echansons" 1988.





THE VINE IS IN BLOOM

After the leaves have bloomed, it's now time for the first flowers.



At the beginning of the viticultural campaign, when the vines start their vegetative cycle again, the rainy spells are feared by all winegrowers.

With the worry of mildew, a fungus that loves humidity and heat, constant efforts are being made to protect the vines as much as possible.

Mailly Grand Cru is facing the flowering of its vineyard with vigilance and care.

THE NEXT STAGES OF THE VINE

The flowers of the vine turn gradually into small berries, which form the young fruit. They develop until August on average, forming green bunches.

This is called "véraison" when the first berries lighten for white grape varieties such as Chardonnay, or colour for black grape varieties such as Pinot Noir :



PINOT NOIR



CHARDONNAY

It takes a few more weeks for the grapes to reach optimum maturity before the beginning of the year's harvest.



ROSÉ DE MAILLY : THIS SUMMER, WHAT IS ITS BEST FOOD PAIRING?



IDENTITY

- Mailly-Champagne's sunniest *lieux-dits* (plots), south-facing vines
- Maceration for roughly 24h
- Pinot Noir 90%
- Blending 10% of Chardonnay and 2% of Pinot Noir vinified as a red wine
- Dosage: 7g of sugar per liter

To pair with this “rosé de macération”, which blends the finesse and crispness of the fruit, nothing beats a sushi platter or salmon tataki.

It reveals itself brilliantly, thanks to a perfect balance of tastes and textures, with a bruschetta of fresh goat's cheese and Iberian ham.

