



CHAMPAGNE

MAILLY

GRAND CRU

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This estate's wines owe their character to the fruit of a single Grand Cru vineyard. Our vineyard estate extends across 35 lieux-dits faced north, south, east and west, planted on chalky slopes ideal for growing grapes.

Mailly's chalky subsoil and predominance of north-facing slopes brings out a unique mineral freshness in the Pinot Noir, seamlessly melded with that vinous strength that is the mark of a thoroughbred Grand Cru. The Chardonnay blends in perfectly, adding characteristic finesse.

The MAILLY House style captures the spirit of the estate, offering a range of 12 wines, each one notable for its exceptional balance, assertive vinous style, class and elegance.

This tasting book is an invitation to explore an exceptional family of champagnes, each one certain to make every occasion sparkle, and every meal an occasion.

As you taste these wines, take the time to savour those subtle aromas and rich flavours that distinguish each bottling – some in the crisp style of an aperitif, some with the softer, suave style of a dessert wine.



The 35 lieux-dits that make up the Maily Champagne Grand Cru.

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Little gems of Champagnes, each one with a special charm that brings a touch of magic to every occasion.

COMPOSITION PARCELLAIRE

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A range of Champagne wines that play on the myriad nuances of 35 lieux-dits – the ultimate reflection of an intimate understanding of our vines and soils.

POÉTIQUE DE LA TERRE

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Poétique de la Terre is a tribute to craftsmanship true to its roots. Available in two variations (two maturity peaks), this is a Champagne that will play on a wide range of emotions.

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Vintage cuvees for a Champagne experience like no other. The promise of pleasures untold – once tasted, never forgotten.

COTEAUX CHAMPENOIS

- ROUGE	30
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Our Coteaux Champenois is rare. This still wine is made with grapes from specific plots located in our Maily Champagne vineyard.



LES CLASSIQUES

Champagne is timeless.
Our range of classic cuvees expresses the style of our House across a carefully crafted selection of blended Champagnes.

Year after year our Cellar Master applies his skills to bring out the best in each vintage, using state-of-the-art equipment to assemble blends that marry together wines from a single vineyard and Reserve Wines from our rich and varied collection of still wines.

Les Classiques are our signature wines – the reflection of Mailly savoir-faire.

LES CLASSIQUES BRUT RÉSERVE

Iridescent golden yellow tones, full, fruity nose, clean palate. A very come-hither Champagne: racy, elegant and deeply sensual, with beguiling bubbles that literally burst with luscious fruit. Mouth-watering hints of lightly toasted, freshly buttered bread make this the ideal Champagne to get the juices, and the conversation, flowing.

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

WINEMAKING PROCESS

Manual picking, whole cluster pressing. Alcoholic fermentation at 15° and malo in temperature-controlled stainless-steel tanks and barrels. Ageing *sur lattes* (on laths) in traditional chalk cellars.

BLENDING

Mailly Brut Réserve draws its complexity from a rich blend of base wines from more than 600 plots, combined with some 30-40 per cent of tank and oak-aged reserve wines from 10 different vintages.

DOSAGE

7,3 g of sugar per litre.

FORMAT

Bottle 75 cl / Half-bottle 37,5 cl /
Magnum 150 cl / Jeroboam 300 cl in
wooden presentation box / Mathusalem
600 cl in wooden presentation box.



PAIRING WITH FOOD

Maily Brut Réserve is the perfect aperitif – a must for a celebratory Champagne lunch or romantic champagne dinner. Also a very good choice for a cocktail dinner party. This is a champagne made for convivial get-togethers, a particular favourite with pike-perch on a bed of leeks, chicken supreme, creamy Chaource cheese or apple pie and ice-cream.

“Crafted with consummate precision from 100% Grand Cru fruit, Maily Brut Réserve epitomizes our particular style of winemaking – essential in a market that generally judges a House’s performance by the quality of its Brut NV Champagne.”



TASTING COMMENTS:

LES CLASSIQUES L'INTEMPORELLE

Nuance-filled layers of flavour give this wine exceptional aesthetic elegance. Floral notes interlaced with juicy white fruits and zest of citrus tease out the nascent maturity of the vintage against a backdrop of spring like sappiness. A creamy mousse is followed by a silky palate that delivers vibrant citrus all the way to a sparkling saline and chalk-tinged finish.

COMPOSITION

Pinot Noir 60% - Chardonnay 40%.

WINEMAKING PROCESS

Manual picking, whole-cluster pressing. Alcoholic fermentation at 15°C and malo in temperature-controlled stainless-steel tanks. Ageing *sur lattes* (on laths) in traditional chalk cellars.

BLENDING

The year's most refined Chardonnay and Pinot Noir fruit come together to create a vintage cuvee that reflects the unmistakable Mailly house style.

DOSAGE

4,7 g of sugar per litre.

FORMAT

Bottle 75 cl / Magnum 150 cl.
Exclusive presentation gift box.
A limited edition Champagne in special white numbered bottles.

PAIRING WITH FOOD

Ideal with a buffet-style dinner, adding a touch of class to those taste-tempting canapés. Equally at ease with a sit-down meal and particularly recommended with roasted scallops, line-fished sea-bass in a salt or clay crust, turbot cooked any way you like or risotto with white truffle.

“ *Intemporelle, Timeless, Zeitlos, Tijdloze, Intemporal, Atemporali...* L'Intemporelle is a magical blend of fruit from carefully selected parcels, made in a seductive, well balanced style. First released in 1990, this wine has become a favourite of gourmet restaurants far and wide. ”



TASTING COMMENTS:

LES CLASSIQUES

L'INTEMPORELLE ROSÉ

Refined notes of red fruits impart subtle tones that highlight – you could almost say “illuminate” – the delicacy of L'Intemporelle. There is a lovely precision here, with spice and refined toasty character to the fore. The palate displays great elegance and harmony, with citrus adding verve to the wine's plush texture and the hallmark minerality of L'Intemporelle showing through.

COMPOSITION

Pinot Noir 60% - Chardonnay 40%.

WINEMAKING PROCESS

Manual picking, whole-cluster pressing, alcoholic fermentation at 15° and malo in temperature-controlled stainless-steel tanks. Ageing *sur lattes* (on laths) in traditional chalk cellars.

BLENDING

This wine's subtle pink hue and nuanced fruit is obtained by enriching the white L'Intemporelle blending with a tiny quantity of old-vines Pinot Noir (made from a selection of our own plantings aged 40-years or more).

DOSAGE

6,4 g of sugar per litre.

FORMAT

Bottle 75 cl / Exclusive presentation gift box. A limited edition Champagne in special white numbered bottles.

“This rare and distinctive cuvee was first released in 2004 – then as now characterised by a lovely balance that has never lost its appeal.”

PAIRING WITH FOOD

This delicate pink cuvee will shine at aperitif parties, highlighting the subtlest of gourmet delights. An exquisite partner for langoustine with raspberries, red mullet with truffles, scallop carpaccio or crayfish tails au gratin. Also an ideal companion for a dessert of fresh summer or winter fruit soup.



TASTING COMMENTS:

LES CLASSIQUES DÉLICE

Deep golden hues introduce a nose of crystallized citrus interlaced with succulent scents of warm brioche, caramel, lush pears and ginger bread. Fullness and impressive length on the palate, with cushiony effervescence showcasing dense body.

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

WINEMAKING PROCESS

Manual picking, whole cluster pressing. Alcoholic fermentation at 15° and malo in temperature-controlled stainless-steel tanks. Ageing *sur lattes* (on laths) in traditional chalk cellars.

BLENDING

Délice draws its complexity from a rich blend of base wines from more than 600 plots, combined with some 30-40 per cent of tank and oak-aged reserve wines from 10 different vintages.

DOSAGE

35,7 g of sugar per litre.

FORMAT

Bottle 75 cl.

“Mature and well balanced, Délice is carefully crafted from the same blend as Brut Reserve but with a natural creaminess that comes from longer aging after dosage. Pairs effortlessly with sweet-tasting foods, adding just the right degree of freshness.”

PAIRING WITH FOOD

Smooth enough to flatter the texture of foie gras, whether served “au naturel” or lightly seared, also playing well with variations on a sweet-and-savoury theme - pigeon pastilla, duck with honey and a whole host of other exotic flavours. At the close of the meal, Délice will perform impeccably with such traditional delicacies as batter pudding, caramelized upside-down apple tart, sweet soufflés or a traditional wedding cake.



TASTING COMMENTS:



COMPOSITION PARCELLAIRE

Our “Composition Parcellaire” selection epitomizes our long-standing relationship with our vineyard.

Grapes from selected parcels in 35 lieux-dits are harvested and fermented separately to preserve their respective (and quite distinct) flavour profiles.

Marrying wines from different lieux-dits, not a single site, enables us to create complex blends with a consistent style that is reflected year after year.



TASTING COMMENTS:

COMPOSITION PARCELLAIRE BLANC DE PINOT NOIR

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.

COMPOSITION

Pinot Noir 100%.

WINEMAKING PROCESS

First press wine, tank and barrel-aged separately. Reserve wines, aged in vats (solera system). Ageing *sur lattes* (on laths) 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

7,6 g of sugar per litre.

FORMAT

Bottle 75 cl / Magnum 150 cl.

“ 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 consummate precision to offer the ultimate expression of its Grand Cru terroir. ”



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!



TASTING COMMENTS:

COMPOSITION PARCELLAIRE ROSÉ DE MAILLY

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.

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 malo in temperature-controlled stainless-steel tanks. Ageing *sur lattes* (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

7,3 g of sugar per litre.

FORMAT

Bottle 75 cl / Magnum 150 cl.

“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.”



PAIRING WITH FOOD

Our ultimate aperitif champagne, Rosé de Mailly will add a touch of Mailly charm to cocktail parties of every kind. 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.



TASTING COMMENTS:

COMPOSITION PARCELLAIRE EXTRA BRUT MILLÉSIMÉ

A whiff of peat smoke lends mature expression to this mainly Pinot Noir bottling. Notes of toast and stone fruit conjure up impressions of woodland spice, framed by a more profound sense of vinosity.

The palate shows wonderful depth: citrus on entry, with plenty of firmness on the mid palate and the wine's vibrant fruit character showing through. The very low dosage contributes to the sense of invigorating harmony.

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

WINEMAKING PROCESS

Manual picking; whole cluster pressing. Alcoholic fermentation at 15° and malo in temperature-controlled stainless-steel tanks and barrels. Ageing *sur lattes* (on laths) in traditional chalk cellars.

BLENDING

This wine draws its excellence from the fruit of named plots with a record of harvests that have been outstanding in terms of acid/sugar balance.

DOSAGE

2,6 g of sugar per litre.

FORMAT

Bottle 75 cl. / Magnum 150 cl.

“Milly Extra Brut Millésimé is made with very low dosage – just enough to balance the acidity of the year's production. A perfectly judged sweetness that, like the wine itself, reflects decades of Maily savoir-faire.”

PAIRING WITH FOOD

Milly Extra Brut Millésimé is the aperitif champagne par excellence, with a feathery texture that cries out for all things succulent – flat oysters, caviar, meat or fish carpaccios and other such delicacies. This evanescent bubbly will not disappoint with authentic Japanese sushi or sashimi.



TASTING COMMENTS:

POÉTIQUE DE LA TERRE

VARIATION XVI.1

All the fleshy fruit characteristic of Pinot Noir, but given even greater depth here by barrel maturation, toasty notes mingling with an array of aromas to create a zestiness true to the character of the grape. The palate unfolds, with exuberant restraint, flexing its terroir muscle just enough to counterbalance an opulent core of fruit that carries the wine through to a lacy finish.

COMPOSITION

Pinot Noir 100%.

WINEMAKING PROCESS

Exclusively crafted from the first pressing of hand-picked grapes. Alcoholic fermentation at 15°C, partial malolactic fermentation. Oak vinification with 228-litre and 48-hectolitre casks. Minimum seven months of maturation followed by more than five years sur lattes (on laths) in the Champagne crayères (chalk caves).

BLENDING

A blend of 70% Mailly-Champagne Pinot Noir 2016 vintage and 30% Pinot Noir reserve wines. Vinification in oak : 65%.

DOSAGE

5 g of sugar per litre.

FORMAT

Bottle 75cl.
A limited edition Champagne of 6792 numbered bottles.
Variation XVI.1: 3381 bottles.

« Poétique de la Terre is a tribute to craftsmanship true to its roots. Available in two variations (two maturity peaks), this is a Champagne that will play on a wide range of emotions.

Made of 100% Pinot Noir, Poétique de la Terre embodies the very essence of Mailly Grand Cru estate-grown fruit.

Barrel fermentation does the rest, using casks that are specially selected to extract the purest expression of Pinot Noir from the northern flanks of the Montagne de Reims.

The result is a Champagne of exceptional depth with a subtle but unmistakable hint of chalky minerality. »



PAIRING WITH FOOD

As this Champagne evolves over time, it will reveal different sides to its personality - different food affinities to suit each age but with certain dishes sure to work their magic every time. Winning combinations include smoked eel or duck with creamed peas, vine leaves stuffed with candied aubergine and arctic char with pan-fried mushrooms.



HÉRITAGE

Only the greatest terroirs have this capacity to deliver great, long-lived wines that just get better and better with age.

The quintessential expression of the Mailly terroir is Les Echansons – a vintage cuvee that comes into its own after 8-10 years of aging in the silence of our chalk cellars.

The vintages in our Magnum Collection undergo still longer cellaring, slowly acquiring that completeness and complexity that do justice to the year's production while maintaining a consistent "house" style.

“When France was still a monarchy, “Échanson” was the title bestowed on the court official charged with serving wine at the king’s table. As the officer of the royal cellars, the Échanson was also responsible for selecting, tasting and generally promoting the appreciation of wines. This cuvee is dedicated to his modern-day counterparts: the sommeliers who are the ambassadors for our champagnes and have helped to establish Les Échansons as the jewel in our crown for nearly half a century.”

HÉRITAGE LES ÉCHANSONS

There is a lovely sense of completeness to this cuvee, layers of sweet pastry and ripe fruits intermingling with zesty citrus that veers towards aromas of candied peel. A spicy bite meanwhile adds personality and depth – a nutty, almost vinous character that comes from patient aging. The rich and silky palate captures all the promise of the vintage, but with a mineral edge on the finish that gives voice to the cru.

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

WINEMAKING PROCESS

Manual picking, whole-cluster pressing, alcoholic fermentation at 15°C and malo in temperature-controlled stainless- steel tanks and barrels. Ageing *sur lattes* (on laths) in traditional chalk cellars.

BLENDING

Les Échansons is only made in the finest years, blended from selected Chardonnay and Pinot Noir wines with exceptional age-worthiness, drawing elegance from the Chardonnay, and strength and raciness from the Pinot Noir.

DOSAGE

5,3 g of sugar per litre.

FORMAT

Bottle 75 cl / Magnum 150 cl
Exclusive presentation gift box.
A limited edition Champagne in special numbered bottles.



PAIRING WITH FOOD

An exceptional Grand Cru Champagne: painstakingly crafted and an absolute benchmark of excellence for the uncompromising oenophile. A worthy match for crayfish raviolis, pan-fried foie gras, scallops with truffles or a poularde de Bresse with morel mushrooms.



TASTING COMMENTS:

“‘Magnum Collection’ brings you different expressions of 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.”

HERITAGE MAGNUM COLLECTION

Only the best Champagne terroirs have this ability to produce wines capable of long ageing – 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.

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 ageing 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 ageing *sur lattes* (stacked on their sides between thin layers of wood or laths). 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. 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 magnums.

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

DOSAGE

1 to 3 g of sugar per litre.

MILLESIME 1997

Elegance

1848 individually numbered magnums.

Great subtlety and elegance.

MILLESIME 2000

Completeness

1,798 individually numbered magnums.

A silky textured wine showing all the plushness of its origins.

MILLESIME 2003

Climate

488 individually numbered magnums.

Smooth and delicate with subtle notes of mature fruits.

MILLESIME 2005

Airy

1080 individually numbered magnums.

A complexity revealed with finesse.



TASTING COMMENTS:

COTEAUX CHAMPENOIS

ROUGE
PINOT NOIR

Dressed in a brilliant ruby red hue, this Coteaux Champenois fully expresses the Pinot noir. On the nose, aromas of raspberry and cherry are accompanied by light and subtle woody notes. Freshness, salinity, and a velvety texture blend to create an elegant and balanced wine.

COMPOSITION

Pinot Noir 100%.

WINEMAKING PROCESS

Green harvest, manual picking, alcoholic fermentation at 15°C in temperature-controlled stainless-steel tanks. Aged partly in temperature-controlled stainless-steel vats and partly in barrels. Blend of the years 2018 and 2019.

FORMAT

Bottle 75 cl.
2920 numbered bottles.



PAIRING WITH FOOD

Our Coteaux Champenois is the perfect accompaniment to a braised capon or a spider beef. It also goes well with a white pudding from Rethel, a ham from Reims or a hot pie. Soft cheeses go just as admirably with this cuvée.

« Manually harvested on some of the sunnier plots of our vineyard, the Pinot noir berries used have been carefully selected. Green harvest, low yield and delayed picking allowed the grapes to reach a perfect maturity. »

BLANC
BLANC DE PINOT NOIR

A nose of a great richness and complexity, citrus peel notes harmoniously blend with the fruity dimension of the Pinot Noir. The palate is delicately buttery in its toasted universe, revealing great depth that is conveyed through its natural freshness.

COMPOSITION

Pinot Noir 100%.

WINEMAKING PROCESS

50% of the 2022 harvest is blended with our 2021 and 2020 Pinot Noir, and enriched with a Solera initiated in 2016. All of them revealed by contact with oak during the vinification or ageing processes.

FORMAT

Bottle 75 cl.
2920 numbered bottles.



PAIRING WITH FOOD

Pairs splendidly with appetizers like Reims ham and Maroilles cheese fritters. We also recommend it with *escargots*, zander fillet or Troyes *andouillette*. Finally, Tomme and Langres are the perfect cheeses for this cuvée.

« A blend of several vintages with oak vinification or ageing processes. This Pinot Noir white juice, vinified as a still wine, offers a new variation on our main Grand Cru grape variety. »



TASTING COMMENTS:



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