

BLANC DE NOIRS

— *Les Spéciales* —



This deep, burnished-gold Champagne immediately expresses its unique Maily heritage and Pinot Noir character.

The nose shows fresh spice, with a pretty hint of violets and heady layers of forest floor and ferns, all delightfully interlaced with the lushness of yellow-fleshed fruit, vine peaches especially.

On the palate, the wine has the silky mouth-feel of homemade whipped cream.

BLANC DE NOIRS

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 Noirs plays well with Indian cuisine, especially Tandoori-style recipes.

With all that lovely supple fruit, it's also an absolute winner with cheese!

Made from 100% Pinot Noir, Maily Grand Cru Blanc de Noirs proved a revelation in gastronomic circles when we first introduced it some 20 years ago – and it is still regarded as a model of its kind. Its rich but delicate character perfectly captures the personality of a single Grand Cru vineyard that allows Maily to craft such uniquely terroir-focused Champagnes.

PLACE OF ORIGIN

Maily Champagne, vineyard classified as Grand Cru.

COMPOSITION

Pinot Noir 100%.

WINEMAKING PROCESS

Manual picking ; whole cluster pressing.
Alcoholic fermentation at 16°C.
Malolactic fermentation in temperature-controlled stainless- steel tanks.
Ageing on laths in traditional chalk cellars.

BLENDING

Selected parcels of fruit from named Pinot Noir plots known for their finesse (les Crayats, les Coutures, les Chalois ...)

DOSAGE

8 g of sugar per litre.

FORMAT

Bottle 75 cl.



CHAMPAGNE
MAILLY
GRAND CRU

Personal notes
