



# L'Intemporelle

— Les Prestiges - Cuvée Millésimée —

*Utterly seductive, brilliant golden colour, shimmering with fine, regular bubbles. The nose is an elegant combination of fruity, floral and mineral notes. Aromas of citrus, peaches, pears, ripe wheat and white flowers develop against a background of mineral notes, layering with hints of chalkiness and brioche.*

*The palate shows a freshness tempered by just sufficient vinosity for a creamy, supple attack, giving way to delicate flavours of lusciously ripe fruit aromas of Mirabelle plums and citrus, perfectly blended in a tasty, persistent mouth-feel.*

## 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.

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.

### PLACE OF ORIGIN

Mailly Champagne,  
vineyard classified as Grand Cru.

### COMPOSITION

Pinot Noir 60% - Chardonnay 40%.

### WINEMAKING PROCESS

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

### BLENDING

A blend of the vintage's most refined Chardonnay and Pinot Noir fruit, especially Chardonnay grapes from the best plots (Les Crayats, Les Coutures, Les Roses, ...) and more elegant Pinot Noir grapes (from the plots of Les Chalois, Les Côtes, Les Godats, Les Baraquines, Les Longues Raies...).

### DOSAGE

8 g of sugar per litre

### FORMAT

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

  
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**MAILLY**  
GRAND CRU

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