



NATURE

MAILLY Grand Cru Champagne in association with contemporary artists proudly presents “NATURE”, the latest iteration of their now 20-year old “Artistiques” Collection.

Genesis:

“**NATURE**” is born from the fusion of the four previous themes of the collection: Earth, Air, Water and Fire. Together these provided the inspiration for a namesake artwork by multimedia artist Charles Neubach, and a namesake Champagne containing no dosage at all.

“**NATURE**”, because nature has been bountiful to Champagne MAILLY Grand Cru. Our Grand Cru terroir is located in the Parc Naturel Régional de la Montagne de Reims and our vineyard faces nearly every point of the compass. Our commitment to caring for those natural assets has been rewarded with France’s “High Environmental Value” certification and Champagne’s own “Sustainable Viticulture” certification.

“**NATURE**”, because this Mailly Grand Cru 2013 Vintage Champagne is wine as nature intended – with no dosage and no artifice.

“**NATURE**” because Charles NEUBACH’s work symbolises the small-lot approach adopted by our winegrowers – carefully tending each individual vineyard plot, surrounded by vines decked in shimmering autumn colours.

“NATURE” in the words of Charles NEUBACH:

“I specialise in creating artworks in situ – art in context, so subject to the constraints of its particular context.

“NATURE” is digital art in situ, with all of the complexity, subtlety and nuances inherent to the natural environment.

Line art allows me to use complex equations aimed at producing an aesthetically pleasing visual representation.

Overprinting, gradation, overlays – every shape in this piece is the product of digital techniques that brings the metal support to life.

The result is a vision of vineyards seen against a kaleidoscope of autumn colours. Champagne vines observed through the prism of my own geometric imagination, my own matrices and my own sensibility.

“NATURE” is a work of art alive with light, offering a unique, endlessly shifting perspective depending on its position and viewing angle.”

The 2013 vintage:

The year 2013 saw a late harvest in Champagne, with picking on the Mailly estate delayed until 8 October.

It was soon apparent that the grape musts met all expectations, expressing the estate’s magnificent spectrum of aromas on a dynamic undercurrent of freshly picked white grapes.

Notes of spice, juicy pears, crisp apples, zingy mandarins and cooked fruit combine to give subtle voice to the thousand different nuances that lend density to our *lieux-dits*.

This is a Grand Cru Champagne driven by elegance and freshness, with all the hallmarks of a blend made from 75% Pinot Noir and 25% Chardonnay.

More than six years of quiet slumber in our cellars have cushioned the substance of the Pinot Noir, adding just enough creaminess to temper the irresistible energy of the vintage.

We offer this zero dosage cuvee in all modesty but also in all certainty that it will work wonders with appetizers. Its freshness will pair beautifully with oysters, sashimi, ceviche and sea bass, and sea bream carpaccio. To say nothing of its affinity for goat cheese ...

This Champagne MAILLY Grand Cru “NATURE” 2013 comes in a custom gift box whose artistry echoes the artistry behind the wine itself. Wine and gift box fuse to create a double work of art – a gift made for the pleasure of giving and a gift for which the giver will be remembered.