

BRUT RÉSERVE

Les Classiques



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.

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Pairing with food

Maily Brut Reserve 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 Chource cheese or apple pie and ice-cream.

Crafted with consummate precision from 100% Grand Cru fruit, Maily Brut Reserve epitomizes our particular style of wine making essential in a market that generally judges a House's performance by the quality of its Brut NV Champagne.

PLACE OF ORIGIN

Maily Champagne, vineyard classified as Grand Cru.

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

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

Brut Reserve draws its complexity from a rich mixture of carefully selected fruit (harvested from 480 parcels), 10-year reserve and barrel-aged wines.

DOSAGE

9 g sugar per litre.

FORMAT

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

Personal notes



CHAMPAGNE
MAILLY
GRAND CRU