

EXTRA BRUT

Les Spéciales



Lacy effervescence, brilliantly showcased by a lustrous, golden structure.

Rich, full nose of hawthorn blossom, baked bread and nuttiness ; on the palate, aromas of roasted coffee with citrus overtones blend seamlessly with complex notes recalling almonds, walnuts, hazelnuts and even a hint of cocoa-rich chocolate.

EXTRA BRUT

Pairing with food

Maily Extra Brut is the aperitif Champagne par excellence, with a feathery texture that cries out for all things succulent flat oysters, Sevruga caviar, a crabmeat Beggar's Purse, meat or fish carpaccios and other such delicacies.

For the more daring among us, this evanescent bubbly will not disappoint with authentic Japanese sushi or sashimi.

Extra Brut is one of our flagship wines, achieving a level of balance unmatched by most of our competitors.

Its silky smoothness is the winemaker's reward for meticulous attention to detail, maturing the wine for five years or more until it develops those impeccable credentials of meticulous craftsmanship.

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

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

DOSAGE

0 g sugar per litre

FORMAT

Bottle 75 cl.

Personal notes



CHAMPAGNE
MAILLY
GRAND CRU