COMPOSITION PARCELLAIRE

EXTRA BRUT MILLÉSIMÉ



CHAMPAGNE

CAILLY GRAND CRU

((Mailly Extra Brut Millésime

is made with very low

dosage — just enough to balance the acidity of the year's production.

A perfectly judged sweetness that, like the wine itself, reflects decades of Mailly savoir-faire.

A whiff of peat smoke lends mature expression to this majority Pinot Noir bottling. Notes of toast and stone fruit conjure up impressions of woodland spice, framed by a more profound sense of vinosity. The palate shows wonderful depth: citrus on entry, with plenty of firmness on the mid palate and the wine's vibrant fruit character showing through. The very low dosage contributes to the sense of invigorating harmony.

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

WINEMAKING PROCESS

Manual picking; whole cluster pressing. Alcoholic fermentation at 15° and malolactic in temperature-controlled stainless-steel tanks and barrels. Ageing on laths in traditional chalk cellars.

BLENDING

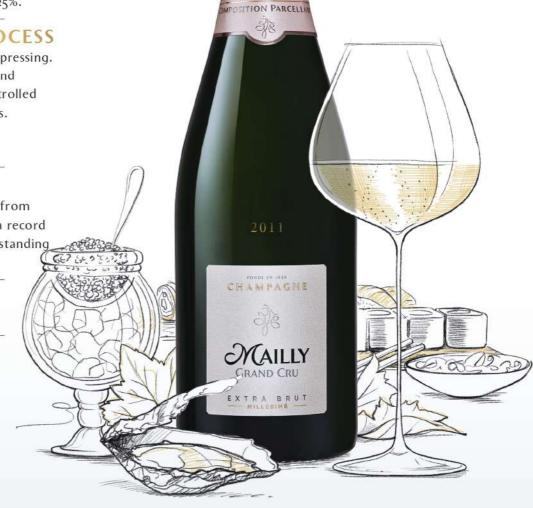
This wine draws its excellence from the fruit of named plots with a record of harvests that have been outstanding in terms of acid/sugar balance.

DOSAGE

2 to 3 g of sugar per litre.

FORMAT

Bottle 75 cl / Magnum 150 cl





PAIRING WITH FOOD

Mailly Extra Brut Vintage is the aperitif champagne par excellence, with a feathery texture that cries out for all things succulent – flat oysters, caviar, meat or fish carpaccios and other such delicacies. This evanescent bubbly will not disappoint with authentic Japanese sushi or sashimi.