

# HÉRITAGE LES ÉCHANSONS



## CHAMPAGNE MAILLY GRAND CRU

There is a lovely sense of completeness to this cuvee, layers of sweet pastry and ripe fruits intermingling with zesty citrus that veers towards aromas of candied peel. A spicy bite meanwhile adds personality and depth – a nutty, almost vinous character that comes from patient aging. The rich and silky palate captures all the promise of the vintage, but with a mineral edge on the finish that gives voice to the cru.

« When France was still a monarchy, Echanson was the title bestowed on the court official charged with serving wine at the king's table. As the officer of the royal cellars, the Echanson was also responsible for selecting, tasting and generally promoting the appreciation of wines. This cuvee is dedicated to his modern-day counterparts: the sommeliers who are the ambassadors for our champagnes and have helped to establish Les Echansons as the jewel in our crown for nearly half a century. »

### COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

### WINEMAKING PROCESS

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

### BLENDING

Les Echansons is only made in the finest years, blended from selected chardonnay and pinot noir wines with exceptional age-worthiness, drawing elegance from the chardonnay, and strength and raciness from the pinot noir.

### DOSAGE

6 g sugar per litre.

### FORMAT

Bottle 75 cl / Magnum 150 cl  
Exclusive presentation gift box.  
A limited edition Champagne in numbered bottles.



### PAIRING WITH FOOD

An exceptional Grand Cru Champagne: painstakingly crafted and an absolute benchmark of excellence for the uncompromising oenophile. A worthy match for crayfish raviolis, pan-fried foie gras, scallops with truffles or a poularde de Bresse with morel mushrooms.