



WINTER 2022

Enter the world of Champagne MAILY GRAND CRU

- A new website for the New Year !
- Winter pruning of the vines at Maily Grand Cru
- Les Échansons 2012



CHAMPAGNE MAILY GRAND CRU

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NEW WEBSITE : www.champagne-maily.com

Happy
New Year
2022 !



HAPPY
NEW YEAR

The entire Maily Grand Cru team wishes you an excellent and happy new year ! May 2022 bring you all peace, good health, bubbles that sparkle and good meals shared with your loved ones!

A NEW WEBSITE

We start the year with the launch of our new website (French and English versions). Fully remodelled it explains the roots of the Company; it evokes its progression through the years; it highlights our commitments in favour of our environment and the people; it informs our visitors. Many technical files can be downloaded and films can be viewed. Don't hesitate to go and have a look... Have a good discovery !

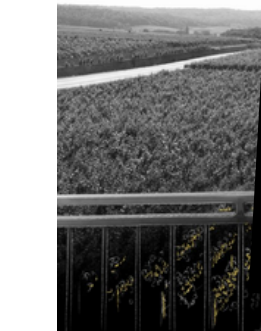
OUR COMMITMENTS

Creative energy from the living world

Since 2021 all of our vineyards have been VDC (Viticulture Durable en Champagne) and HVE (Haute Valeur Environnementale) certified - a welcome recognition of our enduring commitment to sustainability and environmental management.

Over the years, we have made huge efforts to improve our landscapes, soils and vineyards - for instance, by planting nearly 1000 metres of hedges in our vineyards, setting up beehives and also planting orchards.

Every year, we see increasing use of natural remedies such as plant infusions and herb teas; mechanical weeding in the row and cover cropping between vine rows have become routine; and chemical herbicides are gradually disappearing.



WINE TOURISM

OUR CUVÉES

Our wines owe their character to the fruit of a single Grand Cru estate: a vineyard composed of 35 lieux-dits (named vineyard parcels) with exposure to all four cardinal points.

Maily's chalky subsoil brings out a unique mineral freshness in the Pinot Noir - a slightly saline crispness that marries beautifully with the finesse of the Chardonnay.

And there you have it - the spirit and style of Maily in a nutshell.



A HUMAIN ADVENTURE

With daring as our watchword

First steps for the Société de Producteurs de Maily Champagne - Champagne MAILLY Grand Cru

Founded in 1929, Champagne Maily is one of the oldest

wineries in Champagne. That year 24 local grape



THE ROOTS OF A GRAND CRU

Long-standing recognition

The Village of Maily Champagne

As attested in eighteenth century writings on Champagne wine, Maily Champagne has always ranked among the most remarkable of the Champagne Villages.

In 1816 André Julien published the first international classification of wines in his seminal work *Topographie de Tous les Vignobles Connus* (The topography of all known vineyards). There, he divides French wines into five different classes, with Maily belonging to a select group of six Marne Villages classified as "First Class" for the quality of their red grapes.

The following century saw the establishment of the first échelle des crus: literally "ladder of growths" or



PRUNING : A FOUNDING ACT

At Mailly Grand Cru, as everywhere in Champagne, **the winter in the vineyard is devoted to pruning the vines.** It requires rigour and respect for the rules defined in the specifications of the Champagne appellation since 1936.

Carried out solely by hand, **pruning is a founding act for the vine.** Indeed, the quality of the harvest depends on this intervention, its precision and its intelligence. It also determines the vigour, fertility and maturity of the vine. It conditions its development and blossoming. It gives the vine its shape, for the coming campaign but also for all the other years to follow.

Four types of pruning are authorised in Champagne. **On our estate, we practice two : the Chablis pruning, mainly on the Chardonnay vines, and the Cordon de Royat pruning, on the Pinot Noir vines.**

35 "LIEUX-DITS" PRUNED AT THE RIGHT TIME

We strive to respect the flow of sap in each plant as much as possible. In this way, **we take care of each plant in its entirety.** Each vine is carefully observed in order to define for it, and for it alone, the ideal place to prune in order to respect its balance and vigour. **Pruning is truly a reasoned act.**

A particularity of Mailly Grand Cru is that **each of the 35 "lieux-dits" is pruned at the most opportune moment in the winter.** Here are a few examples...

- « Les Baudets Seigneurs », « Les Roses » and « Les Fays », vineyards located near the village forest, are pruned first, as the woods form a natural barrier against the cold winds. The temperatures remain mild all year round.
- « Les Feugères » and « Sous la Ville » are pruned next, as they are mostly protected by their proximity to the village.
- « Les Longues Raies » and « Les Villiers », located near the agricultural fields, are pruned late because of the greater risk of frost in these areas.



LES ÉCHANSONS : THE MASTERPIECE OF OUR RANGE

The cuvée Les Echansons, the masterpiece of our range for over 50 years, is a tribute to the sommeliers, ambassadors of our champagnes. The title "Echanson" was given to the officer in charge of the wine service at the Court of the Kings of France. He had to manage the cellar, choose the wines, taste them and have them appreciated.

Only made in the very best years, the blend of Les Echansons favours wines with an exemplary capacity for ageing. The most elegant Chardonnay are blended with the most powerful and distinguished Pinot Noir.

This champagne of precision, character, depth and fullness is the absolute reference for any wine lover in search of excellence. Langoustine ravioli, lobster risotto, pan-fried foie gras, scallops with truffles, poularde de Bresse with morels will combine their talent with this exceptional Grand Cru.



Théodore Rombouts

GREAT FRESHNESS OF THE 2012 VINTAGE

In 2012, after a viticultural campaign disrupted by regular and interminable climatic hazards, the August sunshine allowed the grapes to ripen exceptionally well. At harvest time, the bunches had all the attributes of a great year : moderate weight, perfect health, good ripeness and sustained acidity. The latter is a guarantee of a beautiful expression of freshness in the wines.

When tasting the 2012 vintage, the Chardonnay are lively, fresh and precise, with beautiful floral and citrus notes. The Pinot Noir are fatter, vinous, salty, fresh and rich with notes of ripe white fruit. A testament to patience, after nearly 10 years in the cellar, a spicy dimension to the cuvée is carried by dried fruit and a touch of spirit.

A great among great, this very rare cuvée - only 10,856 bottles produced - embodies all the core values of our Grand Cru vineyard. Combined with the expertise of our Cellar Master, a slow maturation on laths for 10 years, in deep chalk cellars, allows us to offer the most demanding connoisseur the unique signature of a reference champagne.

