

COTEAUX CHAMPENOIS BLANC DE PINOT NOIR

49°09'29'' N - 4°06'29'' E



CHAMPAGNE

MAILLY
GRAND CRU

Our white Coteaux Champenois offers a nose of great richness and complexity. Citrus peel notes harmoniously blend with the fruity dimension of the Pinot Noir, providing a true signature of our Maily-Champagne terroir. The palate is delicately buttery in its toasted universe, revealing great depth that is conveyed through its natural freshness.

« Hand-picked from the chalkiest plots in the heart of our vineyard. A blend of several vintages, all of them revealed by contact with oak during the vinification or ageing processes. This Pinot Noir white juice, vinified as a still wine, offers a new variation on our main Grand Cru grape variety. »

COMPOSITION

100% Pinot Noir.

WINEMAKING PROCESS

Hand-picked, fermented in barrels and temperature-controlled stainless-steel vats.

BLENDING

50% of the 2022 harvest is blended with our 2021 and 2020 Pinot Noir, and enriched with a Solera initiated in 2016.

FORMAT

Bottle 75 cl.

SERIE

2920 numbered bottles.



PAIRING WITH FOOD

Pairs splendidly with appetizers like Reims ham and Maroilles cheese fritters. We also recommend it with *escargots*, zander fillet or Troyes *andouillette*. Finally, Tomme and Langres are the perfect cheeses for this cuvée.