



SPRING 2025

Enter the world of champagne Mailly Grand Cru

- New : a white Coteaux Champenois
- Eco-pasture in the vineyard
- The vines are ready for a new cycle



CHAMPAGNE MAILLY GRAND CRU

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WHEN PINOT NOIR DRESSES IN WHITE.

Composed exclusively of Pinot Noir, the estate's emblematic grape variety, this is a new facet of the vineyard that reveals its philosophy with this cuvée: time as an ally and oak to sculpt the soul of the wine.

A blend of several vintages, all of which reveal themselves through contact with wood during vinification or ageing. This white Pinot Noir juice, vinified as a still wine, offers a fruity intensity and a rare salinity.

Available in a limited edition, this Coteaux Champenois Blanc called "Blanc de Pinot Noir" promises to seduce wine and champagne lovers in search of new discoveries.

[For more information](#)





GUARDIANS OF OUR VINES

At the end of each winter, our faithful sheep return to the rows of our vineyards for a natural eco-pasture that respects our terroir. This method allows us to limit the need for human intervention, while keeping the soil alive and rich in biodiversity.

As well as being invaluable allies in the upkeep of our soils, our sheep help to create a harmonious ecosystem, essential to the pure expression of our terroir. An approach perfectly in line with our commitment to sustainable and responsible viticulture.

THE AWAKENING OF NATURE

April is synonymous with renewal and vitality for our vines. It's the ideal time to observe the magic of budburst, when the first buds appear, shaping the future harvest.

After the pruning that has just been completed, the teams are still hard at work, carrying out meticulous work to preserve the balance and quality of our grapes at this first stage of the vine's development, a sensitive stage.

