



MICHEL MAILLIARD

VERTUS - CHAMPAGNE

Vertus, the village in Champagne's famous Côte des Blancs, has been the home of the Mailliard family for four generations. The first commune of Champagne in the Marne department, Vertus and its terroir of 500 hectares is classified Premier Cru.

Today, the third and fourth generations, Michel and Gregory respectively, take care of the 23 hectare (55 acre) family vineyard. Half of the vineyard plots are in Vertus and the surrounding area and are planted mostly to Chardonnay.

Michel Mailliard is a complex man. Besides being a vigneron and champagne maker, he is an innovator, entrepreneur, and leader with a touch of politician. While his name is unknown in America, among the champagne producers of Vertus, he is a very prominent figure. Decades ago Michel saw many of his neighbors with small vineyard plots of very good quality grapes in need of a better place to produce their champagnes. So, he created one of the first in champagne of what we call today "custom crush facilities".

A number of years ago Michel turned his focus to further expanding and developing his family vineyards and brand Champagne Michel Mailliard. The objective of the House is to grow and create champagnes that reflect the vision and sensory cues that have been passed on from father to son. Until recently, Champagne Michel Mailliard was only available in France, sold mostly to private customers and poured in restaurants in Paris. Michel and his son, Gregory, are dedicated to presenting to the world their highly precise expressions of Champagne.

Gregory manages the vineyards and the harvest. He stands side-by-side with his father learning the craft of champagne making—the Mailliard way.

- Michel & Gregory Mailliard are the 3rd and 4th generation respectively of champagne producers in the village of Vertus.
- Vertus is at the southern end of the Côte des Blancs and all of its vineyards are classified Premier Cru.
- 23 hectare (55 acre) family vineyard.
- Michel is a prominent figure in the champagne making scene of Vertus.
- All champagnes are made from first press (Cuvée) juice.
- Long aging on the lees, 3-8 years.
- Champagnes of purity, minerality precision, and finesse.



WINES

Cuvée Gregory 1er Cru Brut

Mont Vergon 1er Cru Vintage Brut

Cuvée Rose Alexia 1er Cru Brut