

# Michel Mailliard

## CUVÉE PRESTIGE 1ER CRU BRUT - 2012



REGION: FRANCE - CHAMPAGNE



### MICHEL MAILLIARD

Vertus, the village in Champagne's famous Côte des Blancs, has been the home of the Mailliard family since 1894 where they have been making champagne for four generations. The third and fourth generations, father and son Michel and Gregory, took care of the 23-hectare (55 acre) family vineyard. Now the fourth generation, Gregory and sister Alexia, lead the house. Half of the vineyard plots are in Vertus and the surrounding area and are mostly planted to Chardonnay. In addition to being a vigneron and Champagne maker, Michel Mailliard was an innovator, entrepreneur, and leader with a touch of politician. 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 "custom crush facilities" in champagne. These types of facilities are now commonplace in many wine regions around the world, helping artisan producers and garagists. Over time, the small start-up grew to house the current state-of-the-art champagne producing equipment and temperature-controlled storage facilities. Each vigneron controls the production of their respective champagne separately from the other producers. This facility has allowed even the smallest producers to make their own style of champagne. The objective of Champagne Michel Mailliard is to make champagnes that

### THE WINE

#### Vineyard Profile

- This cuvée selected from the very best vineyard plots of the vintage
- Vineyards are in the department Marne, in the heart of the Côte des Blancs, the wine area that stretches over some 20 km to the south, south-east from Epernay.
- Area named after the color of Chardonnay, the grape planted on some 95% of the soil. Champagnes made with Chardonnay are called Blanc de Blancs.
- If, according to the experts, the Côte des Blancs gives way to the best champagnes, this is largely due to its soil, as it lays on a chalk outcrop, unlike other parts of the vineyard where the chalk is more deeply buried.
- Soils are chalk and calcareous

#### Harvest Notes

- Hand harvested from the best plots of the estate
- Fermentation on stainless steel tanks
- No malolactic fermentation
- Bottling began in March 2013
- Aged a minimum of 7 years on the lees

#### Winemaker's Notes

Historic cuvée of the house. Since the beginning in 1984, it has brought together the best plots of the Michel Mailliard. You can follow each vintage, as you would discover a new volume of the books of your favorite author. An elegant and timeless Champagne.

Yellow golden appearance with very fine bubbles. Hints of butter, brioche and citrus fruits on the nose. At first supple and unambiguous, the taste evolves with the sweet bitterness of candied fruits. Ideal as an aperitif but also during the meal. It will magnify fish dishes with turbot, sea bream and Saint Pierre.

#### Technical Information

- 100% Blanc de Blancs (Chardonnay)
- Dosage: 5.6 g/l
- Residual Sugar: 7.15 g/l



## GENERAL INFO

Country	France
Region	Champagne
Appellation(s)	Côte des Blancs
Proprietors	Gregory, Alexia Mailliard
Founded	1894
Winemaker	Gregory Mailliard
Annual Production	3,000 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable