MICHEL MAILLIARD

Champagne, France

HISTORY

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. In recent years, the third and fourth generations, father and son Michel and Gregory, took care of the 23-hectare (55 acre) family vineyard. Today the fourth generation is fully at the helm with Gregory and his sister Alexia working together to manage the vineyards and the harvest. They acquired their knowledge of the craft of champagne making from their father standing side-by-side with him to learn the Mailliard way.

Among the champagne producers of Vertus, Michel Mailliard was a very prominent figure. Decades ago, he 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 garagistes. 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. This facility has allowed even the smallest producers to make their own style of champagne.

VINEYARDS & WINEMAKING

Michel Mailliard champagnes are estate grown, with half of the vineyard plots located in Vertus and the surrounding area. The vineyards are mostly planted to Chardonnay. All of their champagnes are made at the custom crush facility owned by the famil, and the equipment is used only for the production of Michel Mailliard. Because there are others making wine at their custom crush facility, the wines must be labeled wRC, Récoltant-Coopérateur (wine purchased back from the group facility).

Region Champagne

Appellation Côte des Blancs

Year Founded 1894

Proprietors
Gregory & Alexia Mailliard

Winemaker Alexia Mailliard

Annual Production
3,000 9L cases

Varieties Cultivated
Chardonnay, Pinot Noir

Soils calcareous & chalk

Farming Practices Sustainable