MICHEL MAILLIARD

"Cuvée Grégory" 1er Cru Brut NV

VINEYARDS

The vineyard of Champagne Michel Mailliard is in the department Marne, in the heart of the Côte des Blancs. The area is named after the color of Chardonnay, which is planted in about 95% of the vineyards in the appelation. The Côte des Blancs gives way to the best champagnes, becasue its vines are planted in a chalk outcrop, unlike other parts of the area where the chalk is more deeply buried.

WINEMAKING

Fermented in stainless steel tanks, then aged in bottle for 5 years, prior to disgorgement. Malolactic fermentation is blocked.

- **Appellation** Champagne AOC
- **Grapes** 95% Chardonnay, 5% Pinot Noir
- **Soil** calcareous & chalk
- **Fermentation** stainless steel tanks; no malolactic fermentation
- **Bottle Aging** 5 years
- **Alcohol** 12.2%
- **Residual Sugar** 5.65 g/L

CHAMPAGNE
sub-regions

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