

COMPOSITION PARCELLAIRE EXTRA BRUT MILLÉSIMÉ



CHAMPAGNE

MAILLY
GRAND CRU

A whiff of peat smoke lends mature expression to this majority Pinot Noir bottling. Notes of toast and stone fruit conjure up impressions of woodland spice, framed by a more profound sense of vinosity. The palate shows wonderful depth: citrus on entry, with plenty of firmness on the mid palate and the wine's vibrant fruit character showing through. The very low dosage contributes to the sense of invigorating harmony.

«Milly Extra Brut Millésime is made with very low dosage – just enough to balance the acidity of the year's production. A perfectly judged sweetness that, like the wine itself, reflects decades of Milly savoir-faire.»

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

WINEMAKING PROCESS

Manual picking; whole cluster pressing. Alcoholic fermentation at 15° and malolactic in temperature-controlled stainless-steel tanks and barrels. Ageing on laths in traditional chalk cellars.

BLENDING

This wine draws its excellence from the fruit of named plots with a record of harvests that have been outstanding in terms of acid/sugar balance.

DOSAGE

2 to 3 g of sugar per litre.

FORMAT

Bottle 75 cl / Magnum 150 cl



PAIRING WITH FOOD

Milly Extra Brut Vintage is the aperitif champagne par excellence, with a feathery texture that cries out for all things succulent – flat oysters, caviar, meat or fish carpaccios and other such delicacies. This evanescent bubbly will not disappoint with authentic Japanese sushi or sashimi.