

NICOLAS MAILLART

CHAMPAGNE BOUZY GRAND CRU JOLIVETTES 2016

CHAMPAGNE

Story

With a viticultural history dating back in the 16th century, today the Maillart family is perpetuating the Champagne tradition thanks to Nicolas, the 9th generation, who took over from his father in 2003.

The 16-hectares vineyard is exclusively located on the Montagne de Reims, on 3 villages of Premier and Grand Crus only, and planted with a majority of Pinot Noir. A later harvest to get deep and complex base wines makes Nicolas Maillart's Champagne very distinctive from other producer.

As part of an environmental approach, Champagne Nicolas Maillart is certified sustainable (HVE – High Environmental Value). In 2009, they invested in solar pannels supplying 90% of their needs.

Grape variety

100% Pinot Noir

Average age of the vines : 30+ yo

Terroir

On the village of Bouzy (grand cru)

A plot of 0,6 ha

Soil of chalk

Winemaking

Organic and biodynamic approach in the vineyard. Respect of the plant's cycle. No sulfites in the harvest

In the cellar, slow fermentation in barrels with a long aging on the lees (8 months minimum)

No malolactic fermentation

Dosage : 1 g/L

Tasting notes

Power supported by a firm acidity, here is the identity of this terroir in the heart of Bouzy. Pure berry fruits aromas from the Pinot Noir.

Well-balanced palate.

Try to hold some to track its glorious evolution over the years.

Pairing suggestions

To be enjoyed with a black truffle risotto, caviar, duck a l'orange

