

NICOLAS MAILLART

CHAMPAGNE PREMIER CRU CHAILLOTS GILLIS 2011

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.

Chaillots Gillis is a very limited production, only made in the most interesting vintages, featuring a natural balance.

Grape variety

100% Chardonnay
Planted in 1963

Terroir

On the villages of Ecueil (1er cru)
2 South-facing, mid-slope plots in « Chaillots » and « Gillis »

Winemaking

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

Selection massale vines

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

No malolactic
Dosage : 0 g/L

Tasting notes

Color : deep yellow with fine and delicate bubbles

Nose : powerful and straightforward with oaky notes. Aromas of candied citrus, chalk, candied orange peel

Palate : high complexity and great freshness. Balance and harmony.
A liquoricy note on the finish

Pairing suggestions

To be enjoyed on its own as an aperitif, a lobster risotto, a sole meunière...



Press ratings

90+ pts Wine Advocate