

NICOLAS MAILLART

CHAMPAGNE EXTRA BRUT PREMIER CRU

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.

The vineyard is exclusively located on the Montagne de Reims, on Premier and Grand Crus only, and planted with a majority of Pinot Noir.

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 Varieties

50% Pinot Noir, 50% Chardonnay

Average age of the vines : 30+ yo

Terroir

On the villages of Villers Allerand (1^{er} cru), Ecueil (1^{er} cru) and Bouzy (grand cru).

A diversity of clay-limestone soils (majority) and limestony sand (low proportion)

Winemaking

Organic and biodynamic approach in the vineyard. Respect of the plant's cycle.

In the cellar, slow fermentation in barrels and tanks with a long aging on the lees.

30 to 40% reserve wine

Dosage : 3g/L

Tasting notes

Gold color. Fine and persisting bubbles.

First, a fine nose of apple that evolves into ripe fruits and toasted notes

Fresh and vinous entry on the entry, revealing a rich Champagne supported by a great freshness.

Pairing suggestions

To enjoy with sea food, a sea bass or sea bream, on its own as an *apéritif*



Press Ratings

90+ pts Wine Advocate

91 pts Wine Enthusiast