

NICOLAS MAILLART

CHAMPAGNE PREMIER CRU- FRANC DE PIED 2012

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.

This cuvée is exclusively made with ungrafted Pinot Noir : a very limited bottling, only produced in the best vintages !

Grape variety

100% Pinot Noir

Planted in 1973 by Nicolas's father

Terroir

On the village of Ecueil (1^{er} Cru)

Soil of sand

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 (minimum 8 months)

Dosage : 0 g/L

Tasting notes

Color : elegant with copper hues. Fine bubbles

Nose : aromas of ripe fruits, dulce de leche. Oaky and smoky notes.

Palate : dense with a great freshness bringing a unique sensation.

Full and harmonious finish. Good minerality

Pairing suggestions

To be enjoyed with a cheese plate, a scallops and beetroot carpaccio, a poultry with mushrooms, a foie gras with gingerbread...



Press ratings

93 pts Wine Advocate