

NICOLAS MAILLART

PREMIER CRU EXTRA BRUT « PLATINE »

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. In 2009, they invested in solar pannels supplying 90% of their needs.

Farming philosophy : Sustainable (certified HVE - High Environmental Value)

Vineyard Information

Grape varieties : 50% pinot noir, 28% Chardonnay 15% Pinot meunier

Plot selection : Villers Allerand 1er cru, Ecueil 1er cru, Bouzy grand cru

Average age of the vines : 30-35 years

South West facing

Elevation : semi slopes

Soils : Clay limestone and sand

FARMING PRACTICES

- Training method : Cordon de Royat
- No herbicides
- Cover crops
- Regular work of the soils
- Organic/Biodynamic farming

Winemaking

- Hand picked grapes / Whole bunches with sorting
- Pneumatic press
- Fermentation : slow in temperature-controlled stainless-steel tank and oak barrels
- No malolactic fermentation
- Aging : 6 months in seasoned oak barrels / on lees
- Fined : Yes
- Filtration : Yes
- Disgorgement : Yes
- 30 to 40% reserve wine
- Dosage : 3.5 g/l

Tasting notes

Very expressive nose with ripe fruits (pear, apple), toasted (almond, grilled bread) and floral notes. On the palate, the entry is vinous and full. A light dosage reveals the depth of this Champagne and its quality : fresh and unctuous, supported by a long length.



Press ratings

92 pts Wine Advocate

92 pts Wine Enthusiast

92 pts Wine Spectator

French
Libération