

NICOLAS MAILLART

CHAMPAGNE VILLERS ALLERAND PREMIER CRU MONT MARTIN 2015

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 Meunier

Terroir

On the village of Villers Allerand (1er cru)

A plot of 1.8 ha

Soil of marls and limestone

Winemaking

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

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

No malolactic

Dosage : 0 g/L

Tasting notes

A lot of freshness and aromatic expression. Pretty notes of fruits coming from the Pinot Meunier and the 2015 vintage. A salty touch on the finish.

Pairing suggestions

To be enjoyed on its own as an aperitif with refined finger food.

