

NICOLAS MAILLART

PREMIER CRU - MILLÉSIMÉ 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. In 2009, they invested in solar pannels supplying 90% of their needs.

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

Vineyard Information

Grape varieties : 55% pinot noir, 45% Chardonnay

Plot selection from Ecueil 1er cru, Bouzy grand cru

Average age of the vines : 30-35 years

South West facing

Elevation : semi slopes

Soils : Clay limestone and sandy soils

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 60% in oak barrels
- No malolactic fermentation
- Aging : seasoned oak barrels (60%) / on lees
- Fined : Yes
- Filtration : Yes
- Disgorgement : Yes
- Dosage : 4 g/l

Tasting notes

This wine offers a clear, precise and refreshing citrus aromas with mineral notes and good intensity. Full bodied and charmingly round palate, this is an intense, lush and fruity vintage with a refreshing mineral finish.



Press ratings

90+ pts Wine Advocate