

NICOLAS MAILLART

CHAMPAGNE BRUT 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.

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.

One of the best vintage of the 21st century, this 2012 vintage Champagne fully expresses the generosity of the estate.

Grape varieties

55% Pinot Noir, 45% Chardonnay

Average age of the vines : 30+ yo

Terroir

On the villages of Ecueil (1er 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. No sulfites in the harvest bins.

In the cellar, slow fermentation in barrels (60%) and tanks with a long aging on the lees.

No malolactic fermentation.

Dosage : 4g/L

Tasting notes

Color : gold with fine and slow bubbles

Nose : notes of dry fruits and undergrowth (needs a bit of breathing to fully express itself)

Palate : subtle mariage between of the strenght of the Pinot and the finesse of the Chardonnay. Very wide aromatic profile, sign of the greatness of this vintage and a long aging on the lees.

Pairing suggestions

To be enjoyed on its own as an aperitif, with sea urchins and other seafood...



Press ratings

90+ pts Wine Advocate