

NICOLAS MAILLART

CHAMPAGNE BRUT ROSÉ GRAND CRU

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 varieties

60% Pinot Noir, 40% Chardonnay

Average age of the vines : 30+ yo

Terroir

Chalky soils of the village of Bouzy (Grand Cru)

Winemaking

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

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

30 to 40% reserve wine

7% of the Pinot Noir vinified as red wine

No malolactic

Dosage : 6g/L

Tasting notes

Deep pink color. Nice and persisting rope of bubbles.

A basket of freshly picked red fruits on the nose. Very expressive.

On the palate, very vinous and full palate that continues with a wide aromatic spectrum. Great length, elegance and freshness.

Pairing suggestions

To be enjoyed with shellfish (lobster, gambas...), salmon, a dessert with red fruits...



Press ratings

92 pts Wine Spectator

92 pts The Wine Advocate