

NICOLAS MAILLART

CHAMPAGNE VILLERS ALLERAND 1^E CRU MONTCHENOT EXTRA BRUT

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 varieties

85% Pinot Noir, 15% Pinot Meunier
Average age of the vines : 30 years old

Terroir

On the village of Villers Allerand (1^{er} cru)
A selection of plots from the Montchenot hamlet
Soil of marls and limestone with sand

Winemaking

Organic and biodynamic approach in the vineyard. Respect of the plant's cycle.
In the cellar, slow fermentation in barrels (50%) and tanks with 8 months of aging on the lees.
Blend of 80% of 2016 vintage and 20% of 2015 vintage
No malolactic fermentation.
Dosage : 4g/L / Extra Brut

Tasting notes

A lot of freshness and aromatic expression. Pretty notes of fruits with a lot of finesse and a firm acidity on the finish. :

Pairing suggestion

To be enjoyed with seafood, black truffle risotto, poultry in a lovely cream sauce, cheeses liked an aged Comté.



90+ pts Wine Advocate

92 pts Wine Enthusiast