



## KERMIT LYNCH *WINE MERCHANT*

### NICOLAS MAILLART

Country: **France**

Region: **Champagne**

Appellation(s): **Champagne**

Producer: **Nicolas Maillart**

Founded: **2003**

Annual Production: **11,000**

Farming: **Haute Valeur Environnementale  
(certified)**

Website: [www.champagne-maillart.fr/en/](http://www.champagne-maillart.fr/en/)



It was in 2006 when we last introduced our clients to a new selection of ours from the Champagne region—not for lack of trying! Early in 2023 we finally found what we have been looking for in the small Champagne village of Écueil, on the Montagne de Reims, in the cellars of Nicolas Maillart. Nicolas owns and farms vineyards in Écueil, Villers-Allerand, and Bouzy, all just south of Reims. These are among the world’s greatest terroirs for growing Champagne grapes, and they have been brilliantly matched chez Maillart to Chardonnay, Pinot Meunier, Pinot Noir, and Petit Meslier in order to extract the best qualities of each grape for both his blended multi-vintage Champagnes and his single-vineyard-vintage bottlings. All of his Champagnes are fermented and aged in wood, minimally sulfured, and bottled unfiltered with very little dosage.

Nicolas has made wine at his family estate since 2003 and has had two decades to hone and perfect his house style. He controls, farms, and manages all of his vineyards himself, working all of his soils. His Champagnes are pure, elegant, terroir-transparent, stylish, and delicious! Tasting through his lineup of vins clairs is like tasting through a cellar of young wines in Burgundy, and he has figured out how to transform the magic he has in barrel into his resulting Champagnes that emerge years later. Nicolas Maillart is sure to be a household name in Champagne in the near future, and we know you will enjoy getting to know these as much as we have.



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## NICOLAS MAILLART (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>1<sup>er</sup> Cru Extra Brut “Platine”</b>	54% Pinot Noir, 26% Chardonnay, 20% Pinot Meunier	Planted in 1990s	Clay, limestone	12 ha
<b>Rosé Grand Cru Extra Brut</b>	60% Pinot Noir, 40% Chardonnay	Planted in 1990s	Clay, limestone	3 ha
<b>Villers Allerand 1<sup>er</sup> Cru Extra Brut “Montchenot”</b>	Pinot Noir	Planted in 1969, 1983, 1989, 1993	Limestone, marl	3 ha
<b>Villiers Allerand 1<sup>er</sup> Cru Extra Brut “Les Loges”</b>	Pinot Noir	Planted in 1966	Limestone, marl	.73 ha
<b>Villiers Allerand 1<sup>er</sup> Cru Extra Brut “Mont Martin”</b>	Pinot Meunier	Planted in 1972	Clay, sand	1.8 ha
<b>Bouzy Grand Cru Extra Brut “Jolivettes”</b>	Pinot Noir	Planted in 1987	Limestone, chalk	.6 ha
<b>Ecueil 1<sup>er</sup> Cru Extra Brut “Les Coupés”</b>	Pinot Noir	Planted in 1973	Sand, chalky bedrock	.45 ha
<b>Villiers Allerand 1<sup>er</sup> Cru Extra Brut “Les Courzy”</b>	Petit Meslier	Planted in 2015	Limestone, clay	.84 ha
<b>Coteaux Champenois <i>Blanc</i> 1<sup>er</sup> Cru “Les Gillis”</b>	Chardonnay	Planted in 1967	Limestone, clay	.25 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

- Current disgorgement date and dosage are found on the back label of each bottling.

### 1<sup>er</sup> Cru Extra Brut “Platine”

- Fruit comes from three villages: Villers Allerand 1<sup>er</sup> Cru, Ecueil 1<sup>er</sup> Cru, and Bouzy Grand Cru
- Vinified and aged for 10 months in 228L oak barrels or 3000L *foudre*
- Dosage 1 gram/liter

### Rosé Grand Cru Extra Brut

- Vinified and aged for 10 months in 228L oak barrels or 3000L *foudre*
- Dosage 2 grams/liter



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## NICOLAS MAILLART (continued)

### Villiers Allerand 1<sup>er</sup> Cru Extra Brut “Montchenot”

- Vinified and aged for 10 months in 228L oak barrels or 3000L *foudre*
- Dosage 1 gram/liter

### Villiers Allerand 1<sup>er</sup> Cru Extra Brut “Les Loges”

- Vinified and aged for 10 months in 228L oak barrels
- Zero dosage

### Villiers Allerand 1<sup>er</sup> Cru Extra Brut “Mont Martin”

- Vinified and aged for 10 months in 228L oak barrels
- Dosage 1 gram/liter

### Bouzy Grand Cru Extra Brut “Jolivettes”

- Vinified and aged for 10 months in 228L oak barrels
- Zero dosage

### Ecueil 1<sup>er</sup> Cru Extra Brut “Les Coupés”

- Ungrafted Pinot Noir vines planted in 1973
- Vinified and aged for 10 months in 228L oak barrels
- Dosage 1 gram/liter

### Villiers Allerand 1<sup>er</sup> Cru Extra Brut “Les Courzy”

- Vinified and aged for 10 months in 228L oak barrels
- Dosage 3 grams/liter

### Coteaux Champenois *Blanc* 1<sup>er</sup> Cru “Les Gillis”

- Vinified and aged for 20 months in 228L oak barrels
- Dosage 3 grams/liter