



Burghound (Janvier 2010)

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| NV Brut – Platine Premier Cru | Champagne | 92 |
| NV Brut - Rosé Grand Cru | Champagne | 91 |
| 2005 Brut – Grande Réserve Premier Cru | Champagne | 90 |
| 2004 Extra Brut – Les Chaillots Gillis Blanc de Blancs Premier Cru | Champagne | 92 |

NV Brut – Platine Premier Cru: (Disgorged May, 2009). A beautifully complex and moderately yeasty nose of primarily floral and citrus aromas that complements well the delicious and equally complex flavors that are crisp without being aggressive and the effervescence is relatively fine on the vibrant and lingering finish. While I wouldn't go so far as to call this a Champagne of finesse, there is a certain delicacy of expression here but in the end, it's the complexity that distinguishes it. 92/now+

NV Brut – Rosé Grand Cru: (Disgorged May, 2009). Aromas of red raspberry, cherry, strawberry and red currant can all be found on the highly expressive nose that introduces the delicious and moderately effervescent flavors that are extremely fresh and vibrant. This is an exuberant effort where about the only nit is that one could perhaps hope for a bit more length. Other than that, it's a wonderful rosé and a first class pleasure to drink. 91/now+

2005 Brut – Grande Réserve Premier Cru: (vinified in wood). A very fresh if understandably quite reserved nose that carries relatively discreet yeast influence on the ripe citrus-suffused aromas that introduce rich, intense and relatively concentrated flavors that possess good definition and acceptable depth, all wrapped in a tangy and lingering finish. At present this is clearly extremely young and while the complexity isn't what one would hope for, this is a wine to lay down and forget for 6 to 8 years as it's unfair to expect better than average depth from a wine this young. 90/2013+

2004 Extra Brut – Les Chaillots Blanc de Blancs Premier Cru: A pure, elegant and restrained nose speaks of rose petal, citrus rind and a hint of sandalwood, all of which complement beautifully the detailed, wispy and lacy flavors that are all about delicacy and finesse. This is an extremely fine Extra Brut (many are almost coarse) with effervescence to match, all wrapped in a lightly yeasty but impressively intense and persistent finish. A wonderful effort that could be drunk now with pleasure but will age gracefully for years. I stress however that this is the extreme opposite of the bigger and fuller-flavored examples and will most please those who admire an understated and ultra pure style because this is so delicate that it would be easy to miss the beauty within. 92/2012+