

Wine Spectator

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NICOLAS MAILLART

Extra Brut Blanc de Blancs
Champagne Les Chaillots Gillis 2004

Spiced with graphite, anise and coconut, this layers lacy acidity with patisserie apple and pear fruit that shows golden raisin and dried peach notes. Finely detailed in texture, with a hint of sea salt on the fresh finish. Disgorged April 2011. Drink now through 2021. 20 cases imported. (Dec 31, 2011)

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NICOLAS MAILLART

Brut Rosé Champagne NV

There's a powerful backbone of acidity, but this is well-knit with flavors of black cherry preserves, spiced plum, biscuit, smoke and citrus peel. Vivacious, offering a nice thread of minerality through to the creamy finish. Disgorged June 2011. Drink now through 2018. (Dec 31, 2011)

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NICOLAS MAILLART

Brut Champagne Platine NV

Very firm, yet balanced, with black cherry and candied black currant flavors that show subtle hints of whole-grain toast, cream, honey and Chai tea spices. Open-knit, with fine texture and a mouthwatering finish. Disgorged May 2011. Drink now through 2018. (Dec 31, 2011)

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