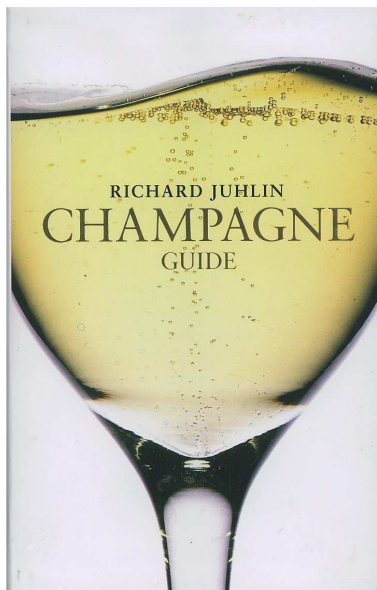




CHAMPAGNE MAILLART



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100,000 bt

MAILLART
R-M
11 rue de Villers, 51500 Écueil, +33 (0)3 26 49 77 89

Nicolas Maillart started the family business at Chamery in 1720, before Lucien saw to it that the property ended up at Écueil. The present owner and winemaker is the extremely well-educated Nicolas who makes sure of putting his Bordeaux knowledge to the best possible use for the wines in Champagne. Vinification is almost completely organic and the average age of the vines is an impressive 30 years. He is most notable for having planted his vineyards en foule (the method from pre-phyloxera days) in 1973. Apart from Écueil, he owns vineyards at Villers-Allerand and Bouzy. Ten per cent of the wines are fermented in oak barrels. Les Francs de Pied Vieilles Vignes comes from the old vines planted en foule, which give massively rich grapes with masses of black fruit when matured in oak barrels with regular bâtonnage and no malolactic fermentation. A mightily impressive wine with colossal, gigantic, modern power. Oaky, assuredly, but very rich in grapiness and deep dark fruit in a Selse style.

NV	Maillart Brut Premier Cru	80 % PN, 20 % CH	(74) 78
NV	Maillart Rosé	70 % PN, 30 % CH	(74) 78
NV	Les Chaillots Gillis Vieilles Vignes	100 % CH	(83) 86
NV	Les Francs de Pied Vieilles Vignes	100 % PN	(89) 92