







CHAMPAGNE MAILLART Brut Premier Cru

MS: Pale color, beautiful, dry, clean, refreshing.

RD: Deep yellow, hint of eye of partridge, day bright, very fruity, cherries, medium dry, very pleasant, balanced acidity, lengthy finish.

MMcN: Pale straw pink tinged, wild, streaming mousse, strawberries, big Pinot nose, clean and pure, very nice. Medium to full bodied, lovely Pinot fruit, delicate, pretty feminine style, excellent for its type, excellent.

HP: Bright pale yellow, light creamy «cordon», ring, elegant and delicate aromas of white fruit, smooth, silky touch in the palate.

Summer 2006