



Parker (Décember 2009)

NV Maillart Nicolas Brut Premier Cru Platine

Rating: 90

Drink: 2009-2012

The NV Brut Premier Cru Platine is a floral, crisp style of Champagne laced with attractive white peaches, baking spices and minerals, all of which float on an impeccably refined, elegant mousse. This is an absolutely delicious and beautifully balanced wine. Lot: L092841, disgorged May, 2009. Anticipated maturity: 2009-2012.

NV Maillart Nicolas Brut Grand Cru Rose

Rating: 91

Drink: 2010-2015

The NV Brut Grand Cru Rose (from vines in Bouzy) is an intense yet subtle wine that needs time in the glass for its richness to emerge. The wine reveals gorgeous inner perfume in its fragrant fruit in an incredibly elegant, understated style. Here, too, the wine offers terrific length and balance. L092851, disgorged May, 2009. Anticipated maturity: 2010-2015.

2005 Maillart Nicolas Brut Premier Cru Millesime

Rating: 90

Drink: 2009-2019

The 2005 Brut Premier Cru Millesime reveals terrific focus and energy in a medium-bodied style. Underlying notes of minerality give the fruit its focus and carry through to the long, polished finish. The 2005 Brut Premier Cru Millesime is all about clarity, elegance and balance, and there is no shortage of it here. L092844, disgorged: 05/2009. Anticipated maturity: 2009-2019.

2004 Maillart Nicolas Extra Brut Blanc de Blancs Premier Cru les Chaillots Gillis

Rating: 91

Drink: 2009-2019

The 2004 Extra Brut Blanc de Blancs Premier Cru Les Chaillots Gillis is another intense, mineral driven wine from Maillard. Subtle suggestions of smoke and pencil shavings add complexity to a focused core of Chardonnay fruit. The finish is pure and crystalline. The Chaillots Gillis, from two old-vine parcels in Ecueil, was fermented in oak, with no malolactic fermentation. It is a wine that will come to life at the dinner table, and ideally it should be opened at least one hour in advance. L092842, disgorged May, 2009. Anticipated maturity: 2009-2019.

2005 Maillart Nicolas Extra Brut Blanc de Noirs Premier Cru les Francs de Pied

Rating: 92

Drink: 2011-2025

The 2005 Extra Brut Blanc de Noirs Premier Cru Les Francs de Pied is an intriguing wine made from ungrafted vines, also in Ecueil. This gorgeous, boisterous Champagne emerges with waves of sweet Pinot fruit layered into elements of chalky minerality, flowers and baking spices. The wine continues to emerge nicely in the glass, but it remains somewhat taut and in need of further time on the cork. An intense, dry finish typical of the extra brut style rounds out this engaging, multi-dimensional Champagne. This is a lovely effort. Maillard fermented the Francs de Pied in oak, with no malolactic fermentation. L092843, disgorged May, 2009. Anticipated maturity: 2011-2025