

# NV NICOLAS MAILLART BRUT CHAMPAGNE “MARIE HANZE ELEGANCE”



*60% Meunier, 20% Pinot Noir, 20% Chard*  
*Marie Hanze is Nicolas Maillart's mother's maiden name. The Marie Hanze includes Nicolas's Premier Cru grapes and some purchased from Nicolas' trusted sources. The wine is vinified, aged, and made by Nicolas Maillart.*

*“Refined texture and finely-tuned acidity carry this dry and smoky Champagne, which offers toasted almond, stony mineral, dried apple, bread dough and lemon zest notes. 200 cases imported”*

***-Wine Spectator  
91 Pts***

*The Maillart family's vine-growing practices can be traced back to 1753, although one document suggests the tradition goes back even further, referring to a “measure of vines” in 1533 that was mapped out by surveyor Pierre Maillart. Nicolas, an engineer and an oenologist, took over the reins in 2003 and represents the estate's ninth generation. He is thus continuing an almost three hundred year-old family tradition. The press and the public now acknowledge Maillart as one of the small estates that is producing top quality wines. Some are already superstars, such as Selse or Egly-Ouriet, but others, such as Jacquesson, Lenoble, or Maillart, are well on their way.*

