

TOM STEVENSON



CHRISTIE'S

World Encyclopedia of

Champagne  
&  
sparkling wine



**AWARDS FOR THE FIRST EDITION** Noble Cuvée du Champagne Lanson  
Gourmand World Cookbook Awards 'Best Wine Book' World Food Media Awards 'Silver Ladle'

FULLY REVISED AND UPDATED BY

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**82 VALUE****MAJOLINI**

OME, FRANCIACORTA, LOMBARDY

www.majolini.it

- 15,000 cases

The Maiolini family arrived in Ome, Franciacorta, in the 15th century and have been involved with growing vines since then. The current company was founded in 1981 by the four sons of Valentino Maiolini. Ezio Maiolini, the managing director, is the most visible figurehead of the family, having also been the president of the Conzorzio of Franciacorta. Sparkling wine was made for the first time in 1988 with the help of famous consultant Cesare Ferrari, who still works with them. *Champenois* Jean-Pierre Valade also consults. Today the winery has grown in size to 26 hectares and no grapes are bought in.

**HOUSE STYLE & RANGE**

Ezio Maiolini is highly passionate about bubbles and has been working long and hard to refine the style at Majolini. Theirs is a rich,

full-bodied style with a strong focus on ripe, tropical Chardonnay. No Pinot Blanc is grown. The brightness and cleanliness of the fruit are excellent, but, in general, the wines could do with some lightness and vivacity. Some of the wines are aged in old oak, but this is cleverly managed without giving the wines noticeable oak or oxidative aromas. All the wines are from one vintage, even though they are labelled as non-vintage. The time on the lees of the non-vintage *cuvées* would generally suffice to have them vintage. There's a clear stylistic line across the range and Majolini excels in Chardonnay. The Blanc de Noir and the Rosé are not quite up to the level of the rest. The Riserva Valentino Majolini is the Brut non-vintage with 120 months on the lees. Depending on the vintage, it can be good.

★ **Franciacorta Aligi Arssu Pas Dosé**

Vintaged, traditional method: 100% Chardonnay

★ **Franciacorta Brut**

Not vintaged, traditional method: 90%

Chardonnay, 10% Pinot Noir

★☆ **Franciacorta Satèn**

Vintaged, traditional method: 100% Chardonnay

**Franciacorta Blanc de Noir**

Not vintaged, traditional method: 100% Pinot Noir

★ **Franciacorta Rosé**

Not vintaged, *saignée*, traditional method: 100%

Pinot Noir

★★☆ **Franciacorta Millesimato Electo**

Vintaged, traditional method: 80% Chardonnay,

20% Pinot Noir

★ **Franciacorta Blanc de Blancs Extra**

**Brut**

Vintaged, traditional method: 100% Chardonnay

★ **Franciacorta Brut Millesimato Riserva**

**Valentino**

Vintaged, traditional method: 90% Chardonnay,

10% Pinot Noir



MAJOLINI