



FONDÉ EN 1964
CHAMPAGNE
JACQUART

CUVÉE ALPHA BLANC 2010

Elegant, mineral & structured



BLEND :

- ◆ 60% Chardonnay: Avize, Vertus
- ◆ 35% Pinot Noir: Aÿ, Mailly, Chigny
- ◆ Premiers and Grands Crus
- ◆ Dosage: 5 g/l

WINEMAKING :

- ◆ Alcoholic fermentation in temperature-controlled tanks
- ◆ Malolactic fermentation
- ◆ Maturation: at least 7 years on the lees in bottles
- ◆ Bottle time in the cellar after dosage: at least 6 months after disgorging

COMMENTS :

Nose :

Toast and roasted coffee notes followed by dried fruit aromas. Displays the elegance of a perfectly mature Champagne.

Palate :

Fresh with a sensation of candied citrus fruits. Reveals notes of roasted coffee. Long finish with aromas of honey and candied fruits.

- ◆ Serving temperature: 10 to 12°C

SENSATIONS

Silky Accomplished

OCCASIONS

Achievements Gastronomy
Enthusiasts

WITH FOOD

Fresh truffle salad Capon
Spider crab

AWARDS



94/100



GROSSES BERLINER GOLD



Gault & Millau
16,5/20

www.champagne-jacquart.com

