

FONDE EN 1964
**CHAMPAGNE
 JACQUART**
 MOSAÏQUE BRUT

Upright, graceful & refined



BLEND :

- ◆ 40%* of Chardonnay
- ◆ 35%* of Pinot Noir
- ◆ 25%* of Pinot Meunier
- ◆ Including 25% to 35% of reserve wines
- ◆ Dosage : 9 to 10 g/l

WINEMAKING :

- ◆ Alcoholic fermentation in temperature-controlled tanks
- ◆ Malolactic fermentation
- ◆ Maturation : at least 3 years on the lees in bottles
- ◆ Bottle time in the cellar after dosage: at least 3 months after disgorging

*(+/- 5pts)

COMMENTS :

Nose :

Fresh and delicate, with notes of white fruits, pear and peach, fresh apricot and white flowers with roses. Dried fruit aromas reveal it is starting to mature.

Palate :

Lush, generous and creamy. Beautiful exuberance driven by white fruits and lemon zest notes on the finish.

- ◆ Serving temperature: 8 to 10°C

SENSATIONS

Creamy Elegant
 Fresh

OCCASIONS

Aperitif Gourmet
 Small and major
 celebrations

WITH FOOD

Sea bass with Aperitif
 white butter Chicken with
 sauce champagne
 Tempura

AWARDS



www.champagne-jacquart.com

