



ALPHA BLANC VINTAGE 2012

After 10 years of pampering, the new Champagne Jacquart label is finally unveiled.

Years ending in 2 are often great vintages in Champagne and 2012 is no exception. Alpha 2012, finally unveiled after 10 years of maturation, epitomises perfect harmony between a dense, complex mouthfeel and the sheen of time.

2012, A YEAR OF CONTRASTS

The start of 2012 saw a series of adverse weather events for Champagne winegrowers but in the summer, which was well established by August, everything clicked perfectly into place through to the final days of harvesting. The resultant wines displayed styles that were both radiant yet elegant.

THE PERFECT BLEND

We painstakingly selected wines showing impeccable balance for Alpha 2012. The blend therefore comprises six villages, all of them grand cru:

The Côte des Blancs (Avize, Cramant, Oger) for the Chardonnays, the preferred varietal for maturing wines with notes of flowers and citrus fruits, guaranteeing substantial freshness.

The Montagne de Reims (Aÿ, Verzenay, Verzy) for the Pinots noirs, a characterful variety which lends complexity and power to the blend.



PRECISION MATURATION

This densely textured wine with its noble pedigree was further enhanced by meticulous maturation spanning 10 years, developing its velvety feel and depth.

« With the 2012 vintage, Alpha epitomises mature aromatics and composure. It is a harmonious Champagne which has successfully harnessed the benefits of time, spending 10 years in our cellars to develop palate weight and now, tremendous length. »



CUVÉE ALPHA
2012

Joëlle Weiss, Champagne Jacquart winemaker

On the nose, floral notes, dried fruits, candied citrus and praline aromas share the limelight, offering a very complex aromatic approach. On the palate, Alpha Blanc 2012 very elegantly unfurls tropical fruit flavours, marzipan and excellent balance underscored by fine acidity with no austerity.

ENHANCING FOOD

This delicate, mature Champagne makes the perfect companion for all those special occasions and enhances delicacies, from truffles to scallops, whilst also gracing less predictable pairings such as veal tandoori.



WINEMAKING

52% Chardonnay and 48% Pinot Noir.
Origin: grands crus vineyards (Avize, Cramant, Oger and Aÿ, Verzenay, Verzy)
Partial malolactic fermentation
Dosage: 7 g/l

SERVING ADVICE

Serving temperature: 10 to 12°C
Cellaring: 5 to 8 years

Cuvée Alpha 2012, packaged by hand, is available in its own gift box in bottle (750 ml) and magnum (1500ml).

Champagne Jacquart was founded in 1964, when thirty or so artisan winegrowers launched an extraordinary venture aimed at combining their expertise and outstanding vineyards to produce stellar quality wines. Nowadays, Champagne Jacquart is more than ever a mosaic of chalk, vines and talented winegrowers who constantly strive to build the history of the brand. Dynamic, modern and driven by unflinching optimism, Champagne Jacquart's sights are set squarely on the future.

CONTACT

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