



WINEMAKER

Joelle Weiss

FARMING

Sustainable

VARIETALS

Chardonnay, Pinot Meunier, Pinot Noir

FEATURES

Vegan

ABV

12.5%

AVAILABLE SIZES (L)

0.750



Jacquart

Brut 'Mosaïque' Rose

FRANCE, CHAMPAGNE, CHAMPAGNE

ROSE

WINERY OVERVIEW

Since 1964, Champagne Jacquart has earned recognition among the world's leading champagne brands. A major success story, the young Champagne House has evolved to be one of the largest sources of grapes in the entire Champagne region, covering more than 7% of the surface area in the appellation with its 1,800 winegrowers. The aim of these visionary winegrowers is to offer champagne lovers a brand that is born in the vineyard, not the boardroom.

The vineyards selected for Champagne Jacquart now cover a mosaic of more than 60 growths among the 150 vinified every year. Each one adds its own aromatic nuance and texture to the richness and complexity of the Champagnes. The range of vineyard terroir, the focus on Chardonnay in the blends and the extended aging of the wines encapsulate a unique and contemporary style: fresh, graceful and refined.

Champagne Jacquart has built its reputation on delivering value. This model has driven rapid international expansion making Jacquart one of the most visible contemporary Champagne brands.

VINEYARD

Jacquart occupies 2400 hectares with 1800 winegrowers, this equates to 7% of the Champagne region. Includes grand crus of the Côtes des Blancs & Montagne de Reims.

VITICULTURE

The grapes are grown on a mosaic of plots of vines extending to 350 hectares of vineyard. This is made up of more than 60 crus spread across the Côtes des Blancs, the Vallée de la Marne and the Côtes des Bar. When the grapes are fully ripe, they are picked carefully by hand and transported quickly in to the press.

VINIFICATION

Once the best of the juice has been obtained and clarified, strictly-selected natural yeast is added. The first fermentation, or alcoholic fermentation, is carried out in temperature-controlled vats, specially designed to preserve all the aromatic freshness and riches. The second or malolactic fermentation contributes to the Champagne Jacquart style and reduces the acidity of the wines naturally. With all due respect for the crus and their typical character, and for the unrivaled quality of the Champagne grapes, Joelle Weiss, the Maison Jacquart oenologist, selects the very best for the blend to form a harmonious champagne. The wine is then bottled and starts its second alcoholic fermentation. It then rests on the lees. 9-10 g/l dosage. 3% Chardonnay, 44% Pinot Noir of which 16% is red wine, 23% Pinot Meunier, 25-35% Reserve Wines.

AGING

Matured on lees in the bottle for 3-4 years.

