

FONDE EN 1964  
**CHAMPAGNE  
JACQUART**

BLANC DE BLANCS 2016

Bright, savoury & energetic



[www.champagne-jacquart.com](http://www.champagne-jacquart.com)



**BLEND :**

- ◆ 100% Chardonnay
- ◆ Origin : 100% Grands Crus from the Côte des Blancs (Avize, Chouilly, Cramant, Oger)
- ◆ Dosage : 6,5 g/l

**WINEMAKING :**

- ◆ Alcoholic fermentation in temperature-controlled, stainless steel tanks
- ◆ Majority malolactic fermentation
- ◆ Maturation: 6 years in bottles on the lees
- ◆ Time spent in the cellar after dosage: at least 6 months after disgorgement

**COMMENTS :**

**Nose :**

The nose is intense and recalls ripe lemon with its zest along with floral notes of lime. After airing, delicate touches of blanched almonds.

**Palate :**

The palate is fresh and juicy and exudes citrus zest ranging from citron to tangerines. It is aromatic and energetic, mouth-watering and flavourful, capped off with tropical fruit aromas.

- ◆ Serving temperature : 10 to 12°C
- ◆ Cellaring capacity : 6 to 8 years

**SENSATION**

Juicy            Mouth-watering  
Delicate            Sun-ripened

**OCCASIONS**

Italian Riviera            Arcachon plaice &  
   Parisian bistro  
   selling oysters  
Après-ski

**FOOD PAIRINGS**

Platter of shellfish            Sea bream ceviche with  
   coriander seeds  
Saffron risotto  
Tarte Tropézienne

**AWARDS**

