



## AY BLANC DE NOIRS 2018

Pastries, Powerful, Precise



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



### COMPOSITION :

- ◆ 100% Pinot Noir Ay Grand cru
- ◆ 100% 2018
- ◆ Dosage : 6,5 g/l

### WINEMAKING :

- ◆ Alcoholic fermentation in temperature-controlled stainless steel tanks
- ◆ Malolactic fermentation took place
- ◆ Tirage as a lightly sparkling wine to produce very delicate effervescence
- ◆ Maturation : 5 years minimum

### COMMENTS :

#### Nose :

Radiant and powerful yet elegant. This is the epitome of a Pinot Noir grown in superlative sites which fuses strong, appetising characters with incredible elegance. It offers suggestions of yellow fruits, almond tart and almond paste tweaked with some delicate touches of orange blossom.

#### Palate :

The palate is precise and reminiscent of a basket of fruit towards the end of summer, where the fruit is ripe but not overwhelmingly so (apricots, Mirabelle plums, fresh quince, Williams pears) and lightly toasted brioche bread and slivered almonds offer delicious flavours. The palate is clean yet fleshy, it is chewy and powerful but nicely plump and the finish is long and flavourful.

- ◆ Serving temperature: 9 to 11°C
- ◆ Ageability: 4 to 8 years

### SENSATIONS

Appetising  
Profound                      Silky-soft

### OCCASIONS

Candlelit Dinner                      Wedding Anniversary  
Reunion

### FOOD PAIRINGS

Scallop                      Moderately mature  
cassolette                      creamy cheeses  
Cream of chestnut soup                      Quail with grapes

### ACCOLADES

