

Andre Jacquart Experience Rose 1er Cru

COUNTRY	REGION	GRAPE	VINTAGE
France	Champagne	80% Pinot Noir, 20% Chardonnay	NV

ABOUT THE DOMAINE

Domaine Andre Jacquart is a family owned Champagne house based in Vertus on the Cote des Blancs. Today, it is run by the fourth and fifth generations: brother and sister team Pierre Jacquart and Chantal Doyard-Jacquart, assisted by Chantal's husband Maurice (whose father Pascal Doyard was a leading light in the CIVC) and their daughter Marie. Renowned for their brilliance with the Chardonnay grape, their estate covers 16 hectares in Le Mesnil-sur-Oger and Vertus (Grand Cru and Premier Cru Chardonnay) plus 4 hectares of Pinot. The house's current annual production is 90,000 bottles of elegant, graceful and classically styles champagnes.

WINEMAKING

Alcoholic fermentation, 100% in barrels for 8 months. No malolactic fermentation to preserve maximum freshness. Bottle fermentation followed by ageing for a minimum of 2 years in the cellars.

TASTING NOTES

Delicate pink colour and refined bubbles. Aromas are restrained and reflect the terrain's minerality. Crisp and very fresh palate with delicate red fruits. Excellent length and a wonderful clean finish.



TECHNICAL NOTES

Alcohol by volume
12.5%

Dosage
3g/L

Vegan