

Andre Jacquart 'Le Mesnil' Grand Cru, Blanc de Blancs Extra Brut

COUNTRY

France

REGION

Champagne

GRAPE

100% Chardonnay

VINTAGE

2013

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

Parcels over 45 years old. Alcoholic fermentation in 100% oak barrels. No malolactic fermentation. Ageing on lees for 6 years. Slight disgorging at 4g/l using traditional liqueur.

TASTING NOTES

Light lemon colour with refined bubbles. Buttery and toasty aromas on the nose with hints of pear and flowers. Mouth filling palate with fresh acidity and exotic notes. Long and sweet citrus finish. A very pure expression. Enjoy this wine with seafood; oysters, mussels and prawns.



TECHNICAL NOTES

Alcohol by volume
12.5%

Vegan