

ANDRÉ JACQUART
EXPERIENCE ROSE 1ER CRU
NV



Grape Varietals	ABV
80% Pinot Noir, 20% Chardonnay	12.5%

Vinification

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. Residual sugar: 3g/l.

History

"Domaine André Jacquart is a family owned Champagne house based in Vertus on the Cote des Blancs. Today, it is run by the second and third 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."

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.