

## ANDRÉ JACQUART

### LE MESNIL GRAND CRU BRUT NATURE

#### NV



#### Grape Varietals

100% Chardonnay

#### Average Age of Vines

20 years old

#### Vinification

Alcoholic fermentation: 80% in barrels, 20% in vats for 8 months. No malolactic fermentation to preserve maximum freshness. Bottle fermentation followed by ageing for a minimum of 3 years in the cellars and another 6 months after disgorgement.

#### 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

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. Suggest food pairings: aperitif, scallops or monkfish with champagne sauce.