



**TOP
SELECTION**
WINES & SPIRITS

ANDRÉ JACQUART
LE MESNIL GRAND CRU
NV



Grape Varietals

100% Chardonnay

ABV

12.5%

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. Dosage: 4g/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

Bright yellow green colour. Complex nose with lime blossom, brioche cinnamon and ginger. Full and silky palate with perfect minerality. Long and refreshing finish. Suggested food pairings: aperitif, poultry.