

CUVÉE ALPHA 2010

Noble and bold, the Alpha cuvée has become the jewel of the house of Champagne Jacquart



THE BLEND

The blend of this great cuvée forms a harmonious alliance between the strength of Pinot Noir (40%) grown on the Grands & Premiers Crus vineyards throughout the Montagne de Reims (Aÿ, Mailly, Chigny) and the fresh touch of Chardonnay (60%) from the Côtes des Blancs (Avize, Vertus).

THE MATURATION

5 years of maturation in the cellars following a meticulous & respectful vinification endow this wine with elaborate substance and bring out all its full, yet silky texture.

THE TASTE & FLAVOURS

Alpha 2010 charms the eye with its sparkling satin robe and fine, lively bubbles forming a delicate ring. The visual sensation announces a fresh and subtle wine.

The Chardonnay takes centre stage initially, with a delicately floral bouquet rolling out acacia, honeysuckle and poppy scents mingling with hints of fresh orchard fruit, biscuit and toast. On aeration, delicious aromas of cherry, red apple and honey are released.

The sensation on the palate is one of long-lasting finesse leading through to salty chalk notes in the finish.

DOSAGE

5 g/L

WINE & FOOD PAIRINGS

Roasted scallop ravioli served with diced rhubarb and cockles in yuzu jelly

Avocado soup, lemongrass and green apple, edible crab cake with thai basil

Marinated tuna, orange/fennel and mashed potato with fresh mint leaves

Truffled handmade mashed potato

Sweet bread, pea purée, new potatoes, asparagus and fresh broad beans, liquorice emulsion

RECOMMENDATIONS

Keep for up to 5 - 8 years

Pour and enjoy between 9 and 14°C