

FONDÉ EN 1964
**CHAMPAGNE
 JACQUART**

CUVÉE ALPHA BLANC 2014

Deep, Complex, Gastronomic



www.champagne-jacquart.com



Blend:

- ◆ 53% of Chardonnay: Oger, Chouilly, Avize, Mesnil, Villers-Marmery
- ◆ 47% of Pinot Noir: Mailly, Bouzy, Louvois, Avenay
- ◆ Dosage: 5 g/l

Winemaking:

- ◆ Selection of first juices at pressing, including a significant proportion of first greenhouses
- ◆ Malolactic fermentation
- ◆ Aged for a minimum of 8 years in bottle on lees to mellow the matter and deepen aromas

Comments:

Nose:

Complex and intense, it evokes in turn poached lemon, jasmine flowers, a basket of ripe fruit (mirabelle plum, Moissac white grape, roasted pineapple), and finishes on notes of custard and sugared almond.

Palate:

Radiant and flamboyant, it's an ode to Mediterranean citrus and Timut pepper. Then Isfahan rose blossoms, in turn with light rosemary honey and nougatine. After such aromatic complexity, the finish is surprisingly fresh, with peppermint and thyme.

Sensations

Radiant Flamboyant
 Complex

Universal

Haute Wedding
 gastronomie anniversary

Olympic Podium

At the table

Houmous with Pithiviers of duck with
 lemon and tahini foie gras
 Panna cotta with yellow
 fruit coulis

- ◆ Serving temperature: 10 to 12°C
- ◆ Keep in your cellar for 5 to 8 years

Awards

