

FONDÉ EN 1964
**CHAMPAGNE
 JACQUART**
 CUVÉE ALPHA BLANC 2012

Delicate & mature



www.champagne-jacquart.com



Blend:

- ◆ 52% Chardonnay: Avize, Cramant, Oger
- ◆ 48% Pinot Noir: Aÿ, Verzenay, Verzy
- ◆ Grands Crus
- ◆ Dosage : 7 g/l

Winemaking:

- ◆ Alcoholic fermentation in temperature-controlled steel tanks
- ◆ Partial malolacted stainless steel fermentation
- ◆ Maturation: at least 7 years on the lees in bottles
- ◆ Bottle time in the cellar after dosage: at least 6 months after disgorging

Comments:

Nose:

Floral notes, dried fruits and candied citrus. Wonderful complexity with a stewed edge flowing into redcurrant jelly.

Palate:

Aromas of tropical fruits. The palate is elegant, fleshy and crisp with beautiful freshness and drive.

- ◆ Serving temperature: 10 to 12°C
- ◆ Cellaring capacity: 5 to 8 years

Formats : Bottle, Magnum

Sensations

Delicate

Mature

Occasions

Achievements

Special occasions

With food

Fresh truffle
salad

Tandoori
veal

Scallops

Awards

Bottle

Magnum

