

## Andre Jacquart Le Mesnil Grand Cru

### COUNTRY

France

### REGION

Champagne

### GRAPE

100% Chardonnay

### VINTAGE

NV

### ABOUT THE DOMAINE

Domaine Andre Jacquart is a family owned Champagne house based in Vertus on the Cote des Blancs. Today, it is run by the fourth and fifth 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.

### WINEMAKING

Alcoholic fermentation: 100% in barrels for 8 months. No malolactic fermentation to preserve maximum freshness. Bottle fermentation followed by ageing for a minimum of 3 years in the cellars.

### 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.



### TECHNICAL NOTES

**Alcohol by volume**  
12.5%

**Dosage**  
4g/L

**Vegan**