

## Andre Jacquart Solera Réserve Perpétuelle, 1er Cru Blanc de Blancs, Extra Brut

### 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

The grapes used to produce this Champagne are coming from the Premier Cru of Vertus. This Champagne has been fermented in barrel and stainless steel. This Champagne was aged for 6 years. The wine is made using a solera method from the best vintages of the region. The average age of the vines are 40 years old. Sustainable viticulture practices. There are 7,576 vines per hectare



### TASTING NOTES

The wine exhibits intense aromas of quince, apple orchard fruits, brioche, biscuit, and spices on the nose. On the palate, it is medium-bodied with a well-defined structure and an incredible balance between acidity, oak aging, and blend of vintages. The finish is long, showcasing a plethora of complexity.

### TECHNICAL NOTES

**Alcohol by volume**  
12.5%

**pH**  
3.1

**Total Acidity**  
5.6g/L

**Vegan**