

Andre Jacquart Vertus 1^{er} 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

The grapes are exclusively coming from the Premier Cru of Vertus. The Champagne is a blend from different vintages. The vines have an average age of 40 years. The vineyard exercise sustainable viticulture farming practices. There are 7,581 vines per hectare. 40% of the alcoholic fermentation occurs in stainless steel. And 60% oak barrels, coming for the majority from Burgundy cooper. There isn't any malolactic fermentation occurring to keep the freshness. The wine has matured for 4 years before being released.

TASTING NOTES

A beautiful straw colour with delicate bubbles. The nose is fresh with aromas of citrus, hay and freshly baked bread. The wine is strong and spicy on the palate, with a pleasant zest and some creaminess. Peaches with a little buttery taste on the finish. Suggested food pairings: shellfish, dover sole, white meats.



TECHNICAL NOTES

Alcohol by volume

12.5%

Dosage

4g/L

pH

3.17

Acidity

4.8g/L

Vegan