## **Champagne Jacquart**

# 2010



75cl SIZE 2010 VINTAGE

12.5% ABV

GRAPE VARIETIES Chardonnay (51.5%),

Pinot Noir (48.5%)

**CLOSURE** Natural Cork E4966110 **SKU CODE EXPRESSION** Sparkling &

Champagne

**COUNTRY** France

**REGION** Champagne

**ALLERGENS** Sulphur

**SUITABLE FOR** Vegans, Vegetarians

Natural Cork **CLOSURE** 

3.22

6.2g/I Tartaric **TOTAL ACIDITY** E4966110 SKU









**FOR VEGANS** 

SPARKI ING

**CHAMPAGNE** 

#### **TASTING NOTE**

Delectable, floral pink vintage Champagne, perfumed with vine peaches, bitter orange, marzipan and honeysuckle, with a mouthful of tropical fruit set off by a splash of salinity.

#### **VITICULTURE**

High esters, fine bouquet. Low tannins, extra finesse. Belemnite limestone enriches. Atlantic-continental blend yields excellence. 33,300 ha, incl. Montagne de Reims, Côte des Blancs, Côte de Sézanne, Marne Valley, Côte des Bar (100 km from Reims), mainly Pinot noir.

#### **VINIFICATION**

Handpicked grapes, separated by varietal, preserving origins until blending. Gentle pneumatic/traditional pressing. JACQUART cuvées use the finest 'Cuvée.' Primary fermentation in stainless steel vats, all wines 100% malolactic fermented.

### **FOOD MATCHING**

Soft boiled egg with radish tops in cream sauce. Tuna marinated in orange and fennel with fresh mint pure. Ratte potatoes with truffle emulsion.