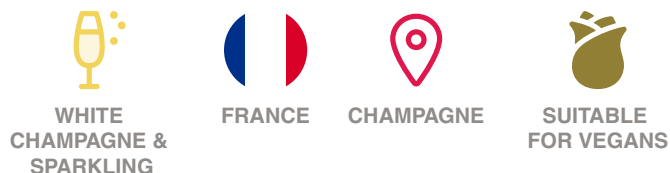


Champagne Jacquart

Alpha 2012



TASTING NOTE

This vintage Champagne smells like a flower garden crossed with an orchard, with acacia, honeysuckle and poppies supplemented by cherry and red apple, all enhanced by a waft of toasted bread and honey.

VITICULTURE

The blend of this great cuvée forms a harmonious alliance between the strength of Pinot Noir (40%) grown on the Grands & Premiers Crus vineyards throughout the Montagne de Reims (Aÿ, Mailly, Chigny) and the fresh touch of Chardonnay (60%) from the Côtes des Blancs (Avize, Vertus).

VINIFICATION

Matured on lees for 5 to 7 years with 5g/L dosage.

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 .

SIZE	75cl
VINTAGE	2012
ABV	12.5%
GRAPE VARIETIES	Chardonnay (50%), Pinot Noir (50%)
CLOSURE	Natural Cork
SKU CODE	A2376212
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.17
TOTAL ACIDITY	6.5g/l Tartaric
RESIDUAL SUGAR	0.6g/l
SKU	A2376212