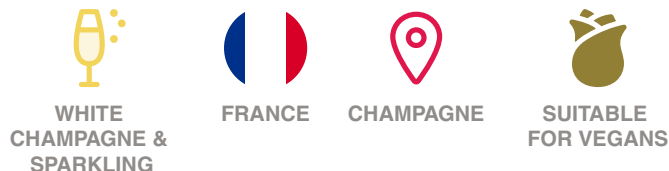


Champagne Jacquart

Mosaïque Signature



TASTING NOTE

The aromas unfurl gorgeously from the glass, with baked apple, pear tarte tatin brioche, hazelnut cream and dried flowers. Clearly shows the complexity arising from its maturity. On the palate, it is fresh, rich, lush and juicy with flavours that echo the nose. It has a long, lively finish, with mineral and citrus character.

VITICULTURE

Sourced across 1,800 winegrowers, Jacquart boasts a terroir as vast as it is unique, covering 2,400 ha, to shape its wines with a very contemporary elegance. Jacquart is part of the Alliance Champagne Group which aims to meet quality and environmental requirements while protecting the future of the vineyards.

FOOD MATCHING

Smoked eel makis, salmon gravlax, foie gras with chutney, mushroom-chicken fricassee, guinea fowl with tarragon, beef fillet with nori and turnips, cheeses with jelly, caramelized rhubarb with marshmallow foam.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (40%), Pinot Noir (35%), Pinot Meunier (25%)
CLOSURE	Natural Cork
SKU CODE	C76461NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.08
TOTAL ACIDITY	7.1g/l Tartaric
RESIDUAL SUGAR	0.7g/l
SKU	C76461NV