

Champagne Jacquart

Blanc de Blancs 2015



WHITE
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE



SUITABLE
FOR VEGANS

TASTING NOTE

Gloriously evocative, fresh aromas of Bramley apple, chervil and a hint of the seaside. An excellent Blanc de Blancs, with the delicacy and vibrancy of this Champagne style, married to the depth, length and complexity that comes from eight years' mellowing. Green apple, lemon zest, rising bread dough and Brie rind. Lovely!

VITICULTURE

Chardonnay grapes from Jacquart's grand crus vineyards on the Cote des Blancs. Jacquart uses sustainable vineyard management techniques: no insecticides or acaricides, introduction of hedges and flowers on uncultivated land to promote biodiversity and only use organic amendments.

VINIFICATION

Alcoholic fermentation in temperature-controlled tanks. Partial malolactic fermentation. Maturation : 6 years on the lees in bottles. Bottle time in the cellar after dosage: at least 6 months after disgorging.

SIZE	75cl
VINTAGE	2015
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	73986115
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.09
TOTAL ACIDITY	6.8g/l Tartaric
RESIDUAL SUGAR	0.7g/l
SKU	73986115