

Champagne Jacquart

Chouilly Grand Cru 2014

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WHITE
CHAMPAGNE &
SPARKLING



FRANCE



CHAMPAGNE

TASTING NOTE

Nose: Initially mineral, with notes of pear, candied lemon, and acacia flowers upon aeration. Palate: Well-balanced, with a pure chalk sensation that's creamy, tactile, and tasty, creating harmony in each element of the Champagne.

VITICULTURE

Family-owned vineyard ; Beautiful diversity of plots reflected in the blend itself ; more than 70% of our total acreage under environmental certification ; hand harvest.

VINIFICATION

Alcoholic fermentation in temperature-controlled tanks - Partial malolactic fermentation - Maturation: 4 years on the lees in bottle minimum - Bottle time in the cellar after dosage: at least 6 months after disgorging.

FOOD MATCHING

Sea bream tartar. Sashimi. Ceviche. Gravelax salmon.

SIZE	75cl
VINTAGE	2014
ABV	12%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	M1676214
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.1
TOTAL ACIDITY	5.9g/l Tartaric
RESIDUAL SUGAR	6.4g/l
SKU	M1676214