

Champagne Jacquart

# Villers-Marmery Premier Cru 2016

[Image not available]



WHITE  
CHAMPAGNE &  
SPARKLING



FRANCE



CHAMPAGNE

## TASTING NOTE

Nose: Fresh and seductive with citron zest, meadow flowers, orchard fruits, and rose. Palate: Aromatic burst of verbena, spring flowers, and citrus. A fine thread of tension and stellar acidity adds structure and a flavorful, lingering finish.

## 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 stainless steel tanks - First press juice - Maturation for 5 years in bottles on the lees - Time spent in the cellar after disgorgement: at least 6 months.

## FOOD MATCHING

Greengage plum tart - King prawns in a lemongrass sauce. Spring roll. Salmon with asparagus tips Pea soup with tarragon

SIZE	75cl
VINTAGE	2016
ABV	12%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	M1666216
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.12
TOTAL ACIDITY	4.5g/l Tartaric
RESIDUAL SUGAR	8.6g/l
SKU	M1666216