



CHAMPAGNE ANDRÉ JACQUART

VERTUS EXPERIENCE 1ER CRU BLANC DE
BLANCS BRUT NATURE NV

BACKGROUND

Andre Jacquart is a "grower champagne" in the truest sense.

For four generations, the parents and grandparents of André Jacquart only produced Champagne grapes. In 1958 André Jacquart introduced a new spirit in the family, producing his own estate-bottled Champagne in Le Mesnil-sur-Oger Grand Cru.

Since 2004, Champagne André Jacquart has been located in Vertus Premier Cru. Major work was undertaken and the fifth generation, represented by Marie Doyard (the granddaughter of André Jacquart) stepped in to run the business and inspire it with her own philosophy. Interestingly, Marie's paternal grandfather, Maurice Doyard, was instrumental in the creation of the AOC Champagne and the delimitation of its vineyard areas.

André Jacquart's 60 acres are all sustainably farmed under "culture raisonnée" guidelines.

APPELLATION

Champagne, France

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING & VINTAGE NOTES

From the Jacquart family's estate vineyards in Vertus 1er Cru and Le Mesnil-sur-Oger Grand Cru, Côte des Blancs. 60% Vertus 1er Cru. Grapes are vinified in stainless steel, 40% Grand Cru Le Mesnil-sur-Oger Chardonnay vinified in older Burgundy oak barrels. There is no malolactic fermentation.

AGEING

Seven to eight months ageing in oak barrels and vat; light filtered. Bottle fermentation followed by four years ageing in cellars. Slight disgorging at 3 g/L or 4 g/L using traditional liqueur. Settling of the wines after disgorging for six months minimum.

TASTING NOTES

Brilliant pale gold, with a tight bead and persistent mousse. The chardonnay provides green pear apple and toasted bread on the nose, with distinct wet stone minerality. Lush creamy mousse upon entry, rich full and crisp, with warm toasty elements. Explosive aged Chardonnay elements, intense minerality and great depth of flavor. Length and persistence of Burgundian style Chardonnay in the finish. Regardless of whether a festive occasion, aperitif high class, or with dinner, this wine deserves to be enjoyed with delicate dishes such as a Sole "Meuniere," steamed lobster, or halibut.



92 WINE SPECTATOR
POINTS December 2019

91 PTS WINE ENTHUSIAST 12/20

WINEMAKER

Marie Doyard

TECHNICAL DATA

Alcohol
12.5%
Dosage: 4 g/L



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