

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 raisonnee" guidelines.

APPELLATION

Champagne, France

VARIETAL COMPOSITION 100% Chardonnay

WINEMAKING & VINTAGE NOTES

From the Jacquart family's vinyards in Grand Cru Le Mesnil-sur-Oger, Côte des Blancs. Parcels with vines over 65 years old. 100% old Burgundy oak barrels are used for fermentation. André Jacquart uses part of their barrel fermentation regime Aquaflex barrels for still wine fermentation of the grand cru chardonnay grapes. These barrels moderate oak impact, and bring delicate aromas of vanilla and soft spices, with more expression of the initial fruit characters of the wine. Zero Dosage. No malolactic fermentation.

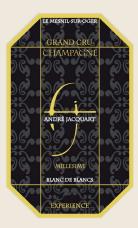
AGEING

Aged on its lees for eight years before disgorgement.

TASTING NOTES

Toasted bread notes on the nose from the aged Chardonnay. A precise, crisp, bone-dry character with mineral notes, with a rich, exceptionally balanced palate and lengthy finish. This will pair with refined poultry dishes, veal rib and Asian cuisine.





94 POINTS CELLAR SELECTION WINE ENTHUSIAST December 2020

91PTS WINE SPECTATOR 12/16





TECHNICAL DATA

WINEMAKER

Marie Doyard

Alcohol: 12% Zero Dosage