



CHAMPAGNE ANDRÉ JACQUART

SOLERA PREMIER CRU BLANC DE BLANCS MV
[2008–2015]

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 and are HVE3 certified.

APPELLATION

Premier Cru Blanc de Blancs AOC, France

VARIETAL COMPOSITION

100% Chardonnay

TERROIR & VINTAGE NOTES

Champagne Solera is a Blanc de Blancs obtained from Chardonnay grapes coming from Premier Cru vineyards in Vertus, within Côte des Blancs.

WINEMAKING & AGEING

Oak barrel vinification from Réserve perpétuelle (solera) 2008 to 2015, with maturation in 100% steel tanks. No malolactic fermentation. Light filtration.

AGEING

Aged at least four years on the yeasts, with a final dosage of only 2 g/L, making it an Extra Brut.

TASTING NOTES

Prominent aromas of white flowers on the nose. The structured palate has nice tension, with a creamy mousse and subtle salinity notes.

Limited edition of only 3,637 bottles.

WINEMAKER

Marie Doyard

TECHNICAL DATA

Alcohol:
12%

