



# CHAMPAGNE ANDRÉ JACQUART

LE MESNIL EXPERIENCE GRAND 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

70% aged in old Burgundy oak barrels. André Jacquart uses as 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. Minimum five years lees contact before disgorgement.

## TASTING NOTES

Brilliant pale gold, persistent and fine bead. Smoky minerality reminiscent of Meursault Perrieres. Ethereal fruit, almost as though a food "foam" of granny smith apple and a bit of girolle mushroom. Light entry, again, like a fog or cloud, ethereal and light yet so expressive. Almost as though it had intensity of flavor without being wet. Laser-like focus of fruit, precise and defined flavors of Anjou pear, granny smith apple, chanterelles, almost like an infusion or tea of intense flavors with lively, creamy, and exceptionally refined bubbles. Elegant powerful, and yet light, almost dreamlike consistency. A perfect pairing with "Haute Cuisine" meals such as monkfish medallions with exotic fruit butter.

## WINEMAKER

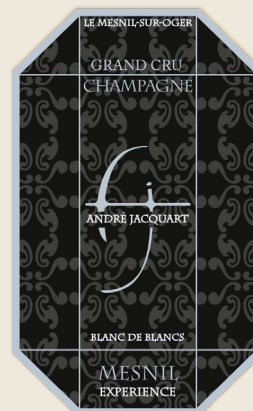
Marie Doyard

## TECHNICAL DATA

Alcohol:

12%

Zero Dosage



**92** WINE ENTHUSIAST  
POINTS  
December 2020

91 PTS WINE SPECTATOR 11/17



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