CHAMPAGNE ANDRÉ JACQUART

ROSÉ DE SAIGNÉE EXPERIENCE 1ER CRU EXTRA BRUT NV

BACKGROUND

André 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
80% Pinot Noir, 20% Chardonnay

WINEMAKING & VINTAGE NOTES
This nearly five acre parcel of Pinot Noir is located in Vertus - 1er Cru and the Chardonnay is from Le Mesnil sur Oger Grand Cru. Fermented in new oak barrels (25%) and old oak Burgundy barrels. Maceration of juice with the skins for 24-48 hours for the Pinot Noir before saignée (removing the juice from skin contact). Blended with 20% Le Mesnil sur Oger Chardonnay from old Burgundy barrels. Minimum three years lees contact before disgorgement.

TASTING NOTES
Brilliant deep almost cherry color, lipstick red. Nose of sour cherry and wild strawberry, hint of new oak. Creamy vinous texture, even tannic. Chambolle like flavors, persistent fine bubbles. Very long.

Perfect accompaniment for your aperitif, also will perfectly pair a shrimp salad with paprika, shrimp, goat cheese, cheesecake, strawberry cake.
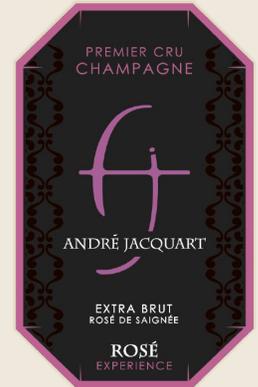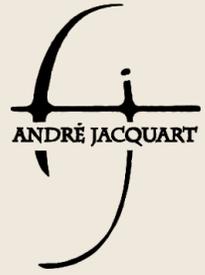
WINEMAKER
Marie Doyard

TECHNICAL DATA
Alcohol:
12%
Dosage: 5 g/L

91 POINTS — WINE SPECTATOR December 2020

TAUB FAMILY SELECTIONS