

Marie Doyard  
Owner/CEO



# CHAMPAGNE ANDRÉ JACQUART

CHAMPAGNE, FRANCE



“Premier Cru Experience” Blanc de Blancs Brut Nature NV

“Vertus Experience” 1er Cru Blanc de Blancs Brut Nature NV

“Le Mesnil Experience” Grand Cru Blanc de Blancs Brut Zero NV

“Millésime Experience” Grand Cru Blanc de Blancs Brut Zéro Vintage

“Rosé de Saignée Experience” Brut Nature NV

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 (Champagne Village classified Grand Cru). Since 2004, Champagne André Jacquart has been located in Vertus (Champagne Village classified Premier Cru). Major work was undertaken and the fifth generation, represented by Marie Doyard (the grandchild 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.





# CHAMPAGNE ANDRÉ JACQUART



## CHAMPAGNE ANDRÉ JACQUART "PREMIER CRU EXPERIENCE" BLANC DE BLANCS BRUT NATURE NV

*Champagne, France*

- 100% Chardonnay
- Lush creamy mousse upon entry, rich full and crisp, with warm toasty elements
- Five years aging on the lees before disgorgement
- 1.5L Gift Box available

95  
POINTS

NV  
DECANTER  
7/18  
TOP-RATED & RECOM-  
MENDED CHAMPAGNE  
2018 (DEC 2018)

92  
POINTS

NV  
JAMES SUCKLING  
10/17



## CHAMPAGNE ANDRÉ JACQUART VERTUS EXPERIENCE EXTRA BRUT BLANC DE BLANCS PREMIER CRU

*Champagne, France*

- 100% Chardonnay
- To maintain a maximum of freshness there is no malolactic fermentation
- Bottle fermentation followed by four years ageing in cellars
- Slight disgorgement at 3 g/L or 4 g/L using traditional liqueur
- 750ml Gift Box available



## CHAMPAGNE ANDRÉ JACQUART "LE MESNIL EXPERIENCE" GRAND CRU BLANC DE BLANCS BRUT ZERO MV

*Champagne, France*

- 100% Chardonnay
- Flavors of Anjou pear, granny smith apple, chanterelles, an infusion of intense flavors with lively, creamy, and exceptionally refined bubbles
- Minimum five years lees contact before disgorgement
- 750ml and 1.5L Gift Boxes available

91  
POINTS

NV  
WINE SPECTATOR  
11/17

91  
POINTS

NV  
DECANTER  
2/17



## CHAMPAGNE ANDRÉ JACQUART "MILLÉSIME EXPERIENCE" GRAND CRU BLANC DE BLANCS BRUT 2006

*Champagne, France*

- 100% Chardonnay
- Extraordinary persistence of flavors of Chardonnay fruit, minerality, and earthy notes that last for several minutes in the palate
- Aged on its lees a minimum of seven years before disgorgement
- 750ml Gift Box available

91  
POINTS

2006  
WINE & SPIRITS  
12/16



## CHAMPAGNE ANDRÉ JACQUART "ROSÉ DE SAIGNÉE EXPERIENCE" BRUT NATURE NV

*Champagne, France*

- 80% Pinot Noir, 20% Chardonnay
- Creamy vinous texture, even tannic
- Chambolle like flavors, persistent fine bubbles; Very long
- Minimum three years lees contact before disgorgement
- 750ml Gift Box available

90  
POINTS

NV  
WINE SPECTATOR  
WEB 2017



## CHAMPAGNE ANDRÉ JACQUART "ROSÉ DE SAIGNÉE EXPERIENCE" BRUT NATURE 2019

*Champagne, France*

- 80% Pinot Noir, 20% Chardonnay
- Aromas of sour cherry and wild strawberry, hint of new oak
- Perfect accompaniment for your aperitif; will also pair perfectly with a shrimp salad with paprika, gambas, goat cheese, cheesecake and strawberry cake
- 750ml Gift Box available



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