



# ANDRÉ JACQUART

MILLÉSIME EXPÉRIENCE 2006 "BRUT NATURE"  
GRAND CRU – BLANC DE BLANCS

## 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

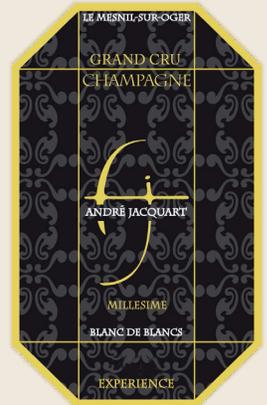
From the Jacquart family's vineyards in Grand Cru Le Mesnil-sur-Oger, Côte des Blancs. The vines average 50 years old. 100% old Burgundy oak barrels are used for fermentation. André Jacquart uses part of their barrel fermentation regime Aquaflex barrels for still wine fermentation of the grand cru chardonnay 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 a minimum of seven years before disgorgement.

## TASTING NOTES

Pale gold with very fine persistent bubbles. Precise focused flavors carry through to a long, long finish. Exceptional balance. Extraordinary persistence of flavors of Chardonnay fruit, minerality, and earthy notes that last for several minutes in the palate. Enjoy it with a dish of Scallops St. Jacques just golden sautéed, truffle jus and mashed potatoes. Of course it will also go with any refined cuisine.



## WINEMAKER

Marie Doyard

## TECHNICAL DATA

Alcohol:  
12%  
Zero Dosage

91  
POINTS

YEAR'S BEST  
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91 PTS WINE SPECTATOR 2014



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