

CHAMPAGNE ANDRÉ JACQUART

Vertus Expérience
Premier Cru Extra-Brut

\$84.90

* Suggested retail price



Viticulture durable en Champagne **HVe3** HVe3

\$	Service fees	\$14.15
	Product code	15259681
\$	Licensee price	\$71.92
	Format	6x750ml
🚚	Listing type	Private import
📅	Status	Available
🍷	Type of product	Sparkling wine
🇫🇷	Country	France
📍	Regulated designation	Appellation origine contrôlée (AOC)
📍	Region	Champagne
📍	Subregion	Côte des Blancs
🍷	Appellation	Champagne
🏆	Classification	1er cru
🍇	Varietal(s)	Chardonnay 100 %
🍷	Colour	White
💧	Sugar	Extra brut
🔑	Closure type	Cork

ABOUT THIS WINERY

Champagnes André Jacquart cuvées are highly representative of the terroirs of Vertus and Le Mesnil-Sur-Oger. Vinification in oak barrel, long ageing period, low dosage and the lack of malolactic fermentation are the hallmarks of the House.

PRODUCT NOTES

Serve with foie gras, scallops tartare or French brioche.

PRODUCTION NOTES

Blanc de Blancs – 100% Chardonnay.

Terroir : Vertus (Premier Cru). Alcoholic fermentation in oak barrels and vats. No malolactic fermentation. Ageing on lees for 4 years. Slight disgorging at 4 g/l.



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