

CHAMPAGNE ANDRÉ JACQUART

Mesnil Expérience Grand
Cru Extra-Brut

\$107.10

* Suggested retail price



 Viticulture durable en Champagne **HVe3** HVe3

\$	Service fees	\$17.85
	Product code	15259701
\$	Licensee price	\$90.82
	Format	6x750ml
🚚	Listing type	Private import
📅	Status	Available
🍷	Type of product	Sparkling wine
🇫🇷	Country	France
📍	Regulated designation	Appellation origine contrôlée (AOC)
📍	Region	Champagne
🍇	Varietal(s)	Chardonnay
🍷	Colour	White
🔑	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 seafood as oysters, mussels or prawns.

PRODUCTION NOTES

Blanc de Blancs - 100% Chardonnay.

Terroir: Le Mesnil-Sur-Oger (Grand Cru). Parcels over 45 years old. Alcoholic fermentation in 100% oak barrels. No malolactic fermentation. Ageing on lees for 6 years. Slight disgorging at 4 g/l using traditional liqueur.



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