

CHAMPAGNE ANDRÉ JACQUART

Millésime Expérience
Extra-Brut 2013

\$211.80

* Suggested retail price



 Viticulture durable en Champagne **HVe3** HVe3

\$	Service fees	\$35.30
	Product code	15259613
\$	Licensee price	\$179.57
	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 poultry, veal rib or Asian food.

PRODUCTION NOTES

Blanc de Blancs - 100% Chardonnay.

Terroir: Le Mesnil-Sur-Oger (Grand Cru). Parcels with vines over 65 years old. Alcoholic fermentation in 100% oak barrels. No malolactic fermentation. Ageing on lees for 8 years. Slight disgorging at 4 g/l using traditional liqueur.



MARC CHIANDUSSI
(514) 512-8333
Territory Manager

**PIERRE-MARTIN
BELLEVILLE**
(418) 575-3206
info@royplus.co

STÉPHANIE GOUIN
(450) 675-8557
Territory Manager

MARGUERITE AGHABY
(514) 722-4066
info@royplus.co

PASCAL BROUILLARD
(514) 242-7097
pascal.brouillard@royplus.co

STÉPHANE MATTE
(418) 558-1019