

CHAMPAGNE ANDRÉ JACQUART

Mesnil Expérience Grand
Cru Brut Nature

\$123.60

* Suggested retail price



 Viticulture durable en Champagne **HVe3** HVe3

\$	Service fees	\$20.60
	Product code	15259672
\$	Licensee price	\$104.79
	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 fine fishes as turbot, sea bass or zander. Will also be delicious with poultry with creamy mushroom sauce.

PRODUCTION NOTES

Blanc de Blancs – 100% Chardonnay.

Terroir: Le Mesnil-Sur-Oger (Grand Cru). Parcels over 55 years old. Alcoholic fermentation in 100% oak barrels. No malolactic fermentation. Ageing on lees for 7 years. No dosage.



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