

FONDE EN 1964
CHAMPAGNE JACQUART
 A REIMS - FRANCE
2010 ALPHA BLANC

Cuvée Alpha is a noble, bold rendition of CHAMPAGNE JACQUART's flagship label.



TASTING NOTES

A cursory glance at 2010 Cuvée Alpha reveals its satin hue driven by fine, lively bubbles which etch a delicate ring of bubbles. This visual sensation ushers in a fresh, nuanced wine.

The Chardonnay reveals itself first through its delicate floral nose of acacia blossom, honeysuckle and poppy entwined with notes of orchard fruits, biscuit and toast. Airing develops compelling aromas of cherry, red apple and honey.

The palate is supple and fresh at point of entry with creamy, soft effervescence. The wine develops lush fruit-driven weight supported by a pomelo nuance. Minerality imparts fullness, elegance and length on the palate. The final saline and chalky sensation fuses with a never-ending finish.

WINEMAKING

BLEND:

- 60% Chardonnay from Vertus and Avize
- 40% Pinot noir from Chigny-les-Roses, Mailly and Ay

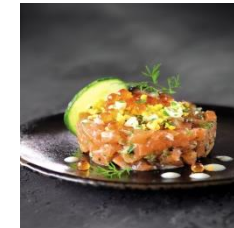
DOSAGE: 5g/L

AGEING: 5 to 7 years' maturation on the lees

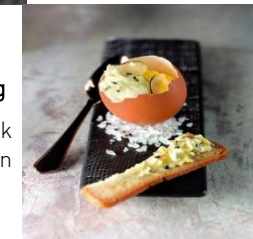
RECOMMENDATIONS:

- Cellaring capacity: 5 to 8 years
- Serving temperature: 9/14°C

FOOD AND WINE HARMONY



Salmon tartare
 With oysters and seaweed



Soft-boiled egg
 Richerenches black butter emulsion



Mi-cuit Langoustine
 Orange-scented with green basmati rice and juices reduced to make an emulsion

ACCOLADES



94/100

GROSSES BERLINER GOLD



CHAMPAGNE JACQUART

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