



## 2010 ALPHA ROSÉ

The prestige Alpha Rosé label displays profound softness and very intense length against a voluptuous backdrop.

## TASTING NOTES

The 2010 Alpha Rosé label displays a coral-pink hue with bright, deep orangey highlights. It has extremely fine bubbles and persistent effervescence.

The nose offers up very savoury fruit suggestions with aromas of bush peach, Seville orange, marzipan, raspberry and stewed strawberry.

Airing releases floral scents of linden, rose and honeysuckle coupled with notes of lemon, star anise, blackcurrant, apricot, pomelo and brioche lifted by liquorice and cacao.

The palate is focused at point of entry with creamy, soft effervescence. Vinosity adds fullness, elegance and length. The mineral signature is punctuated by salinity, calling for gourmet foods.

The finish is supported by succulent, tropical fruit-driven weight and reveals concentration and freshness typified by blood orange and pomelo.

A very intense, elegant Champagne.

## WINEMAKING

## BLEND:

- 52% Chardonnay from Vertus and Avize
- 48% Pinot noir from Chigny-les-Roses, Mailly and Ay including 16% red wine

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



Scallops  
With Rosé  
Champagne

## Pan-fried duck foie gras

Apple-passion fruit  
millefeuille,  
gingerbread, Muscat  
reduction sauce



Roast bush peach  
Melba

## ACCOLADES



95/100

GROSSES BERLINER GOLD



CHAMPAGNE JACQUART

34, boulevard Lundy, 51100, REIMS - 03 26 07 88 40 - www.champagne-jacquart.com

