

FONDÉ EN 1864
**CHAMPAGNE
 JACQUART**
 À REIMS - FRANCE
MOSAÏQUE DEMI-SEC

With its creamy texture and unique aromas, CHAMPAGNE JACQUART Demi-Sec stands at the point where freshness meets sweetness. Its balance carries through from the flute to the food.



TASTING NOTES

Dense, clear pale yellow with golden nuances and bright, light lemon-yellow highlights.

The nose conjures up candied lemon core and zest smells entwined with fruit notes of sweet almond and bush peach with flowers (daffodils, buttercup) and fresh bread.

After airing, the Champagne reveals other notes of candied yellow apple and pear, lifted by spice accents of fennel and chives.

The palate unfurls lush, fleshy weight suffused with candied fruits and herbal nuances of verbena.

Dosage is soft and supported by aromatic freshness, capped off with a final ethereal sensation.

WINEMAKING

BLEND:

- 40% Chardonnay
- 35% Pinot noir
- 25% Pinot meunier
- Including 25-35% reserve wines

DOSAGE: 37g/L

AGEING: 3 years' maturation on the lees

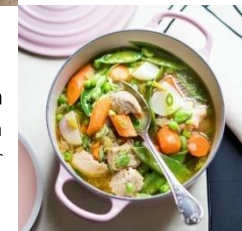
RECOMMENDATIONS:

- Cellaring capacity: 1 to 3 years
- Serving temperature: 8/10°C

FOOD AND WINE HARMONY



Goose Foie gras
 Lemon jelly with
 Sichuan pepper



Sweet and sour chicken
 Pureed mangetout with
 ginger



Sabayon
 Citrus fruits

