

FONDE EN 1964
**CHAMPAGNE
 JACQUART**
 A REIMS - FRANCE
MOSAÏQUE SIGNATURE

Offering a promise of fulfilment, the Signature label is only disgorged after 5 years' ageing during which the wine matures and bubbles gain refinement.



TASTING NOTES

On first pour, the nose conjures up honeysuckle and orange blossom delicately interwoven with limestone minerality. Then pastry aromas like brioche, hazelnut, milk caramel, honey, marshmallow and marzipan develop. After airing, fruitier notes such as apricot, peach, lemon and tangerine are revealed, and with more swirling, Pinot noir breed is epitomised by orchard fruits (damson, apple, pear) and black fruits (pomegranate and blackcurrant).

The palate is supple and fresh at point of entry with creamy, soft effervescence. The Signature label develops fleshy, succulent weight supported by lemony and pomelo-driven tension. The mid-palate is elegant with a generous patina. The balanced and concentrated palate delivers a fresh, savoury finish with fleshy fruits leaving a consistent, indulgent impression.

WINEMAKING

BLEND:

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

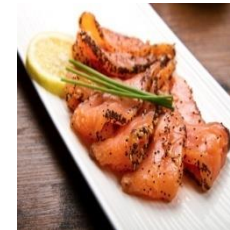
DOSAGE: 7g/L

AGEING: 5 years' maturation on the lees

RECOMMENDATIONS:

- Cellaring capacity: 1 to 3 years
- Serving temperature: 10/12°C

FOOD AND WINE HARMONY



Gravlax salmon
 With sesame seeds



Veal cutlet
 Grilled with vegetables
 au gratin



Candied rhubarb slice
 Marshmallow and
 taragon foam

ACCOLADES

Wine Spectator

91

JACQUART
 Brut Champagne Mosaïque Signature

90^{pts}

WINE
 ENTHUSIAST

INTERNATIONAL CHALLENGE 2018
 90^{pts}
 GILBERT & GAILLARD

90/100

GRANDS INTERNATIONALS MUNDUS
 MUNDUS VINI
 GOLD
 MÜNCHEN 2019

BERLINER GOLD

SELECTIONS
 MONDIALES DES VINS
 CANADA
 OR
 GOLD

