



MOSAÏQUE BRUT

Our Mosaïque Brut label offers an elegant rendition of our signature style, encapsulating our uncompromising selections and choices until they become self-evident.

TASTING NOTES

Satin pale yellow with golden nuances and jade highlights. Fine bubbles herald a fresh and fairly rich Champagne.

Flowery scents of honeyed, honeysuckle petals, fruit aromas of crushed pear, candied lemon and peach, and soft, creamy notes with biscuit and fresh bread crust unfurl on first pour.

After airing, denser, fruity notes of fig and pomegranate with flowery aromas of lily and sunflower and spice notes of star anise and liquorice are revealed.

Fleshy, fruit-driven weight develops on the palate complemented by citrus aromas of lemon and orange. The palate is upright, ethereal and generous.

WINEMAKING

BLEND:

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

DOSAGE: 9g/L

AGEING: 3 years' maturation on the lees

RECOMMENDATIONS :

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

FOOD AND WINE HARMONY



Prawns
Grilled or marinated



Kebabs
With
sweetbreads



Poached white peaches
With merveilles

ACCOLADES



CHAMPAGNE JACQUART

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

