

Mesnil Experience Grand Cru Champagne Blanc de Blancs Brut Nature NV NV

BACKGROUND

Andre Jacquart is a grower champagne in the truest sense. For four generations, the parents and grandparents of André Jacquart only produced Champagne grapes. In 1958 André Jacquart introduced a new spirit in the family, producing his own estate-bottled Champagne in Le Mesnil-sur-Oger Grand Cru. Since 2004, Champagne André Jacquart has been located in Vertus Premier Cru with their Champagnes exclusively coming from the terroir of Vertus and Le Mesnil-sur-Oger. Major work was undertaken and the fifth generation, represented by Marie Doyard (the granddaughter of André Jacquart) stepped in to run the business and inspire it with her own philosophy of vinification in oak barrels, long ageing periods, and low or no dosage. Interestingly, Marie's paternal grandfather, Maurice Doyard, was instrumental in the creation of the AOC Champagne and the delimitation of its vineyard areas. Champagne André Jacquart prides itself on its forward-looking ethos and pioneering spirit, focusing primarily on respect for the terroir and high quality. In line with its strategy, the estate was certified HVE 3 for its sustainable winegrowing practices in 2019.

TERROIR & VINTAGE NOTES

From the chalky slopes of the Grand Cru terroir of Mesnil-Sur-Oger in the Côte des Blancs. The mineral-driven character and high acidity demand that this wine needs time to evolve in the bottle.

WINEMAKING & AGING

70% aged in old Burgundy oak barrels. André Jacquart use as part of their barrel fermentation regime Aquaflex barrels for still wine fermentation of the grand cru chardonnay grapes. These barrels moderate oak impact, and bring delicate aromas of vanilla and soft spices, with more expression of the initial fruit characters of the wine. Zero dosage. No malolactic fermentation. Minimum five years lees contact before disgorgement.

TASTING NOTES

Brilliant pale gold, persistent and fine bead. Smoky minerality reminiscent of Meursault Perrieres. Ethereal fruit, almost as though a food "foam" of granny smith apple and a bit of girolle mushroom. Light entry, again, like a fog or cloud, ethereal and light yet so expressive. Almost as though it had intensity of flavor without being wet. Laser-like focus of fruit, precise and defined flavors of Anjou pear, granny smith apple, chanterelles, almost like an infusion or tea of intense flavors with lively, creamy, and exceptionally refined bubbles. Elegant powerful, and yet light, almost dreamlike consistency.



ORIGIN

Champagne AOC, Champagne, France

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, Closure: Cork

WINEMAKER

Marie Doyard

