

# Vertus Experience Premier Cru Champagne Blanc de Blancs Extra Brut 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 Jacquart family's estate vineyards in Vertus 1er Cru and Le Mesnil-sur-Oger Grand Cru, Côte des Blancs. 60% Vertus 1er Cru.

## WINEMAKING & AGING

Grapes are vinified in stainless steel, 40% Grand Cru Le Mesnil-sur-Oger Chardonnay vinified in older Burgundy oak barrels. There is no malolactic fermentation. Seven to eight months aging in oak barrels and vat; light filtered. Bottle fermentation followed by four years aging in cellars. Slight disgorging at 3 g/L or 4 g/L using traditional liqueur. Settling of the wines after disgorging for six months minimum.

## TASTING NOTES

Brilliant pale gold, with a tight bead and persistent mousse. The chardonnay provides green pear, apple, and toasted bread on the nose, with distinct wet stone minerality. Lush, creamy mousse upon entry, rich, full, and crisp, with warm toasty elements. Explosive aged chardonnay elements, intense minerality, and great depth of flavor. Length and persistence of Burgundian-style chardonnay on the finish.



750 ML



## ORIGIN

Champagne AOC, Champagne, France

## GRAPE VARIETIES

100% Chardonnay

## SIZES

750 ml

## TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

## WINEMAKER

Marie Doyard

