



Champagne Jacquart

Champagne Jacquart Brut Rosé Mosaïque im Etui

Country of origin
France

Grapes
Chardonnay, Pinot Meunier, Pinot Noir

Serving temperature
8 - 10°C

Allergen notice
Contains sulphites

Alcohol content
12.5%

Character

A fresh and fruity champagne, salmon pink with an intense and long-lasting perlage. The bouquet is moderately powerful and has an appealing complexity, comprising aromas of quince, apricot, peach and strawberry, followed by exotic fruit such as pineapple and lychee, together with a fine touch of yeast. On the palate, this champagne has a pleasing sparkle, with a slight initial sweetness that is immediately balanced by its acidity; it has a harmonious and full body. The distinct fruit character continues to the aftertaste, followed by a medium finish.

Wine type



Fresh wines

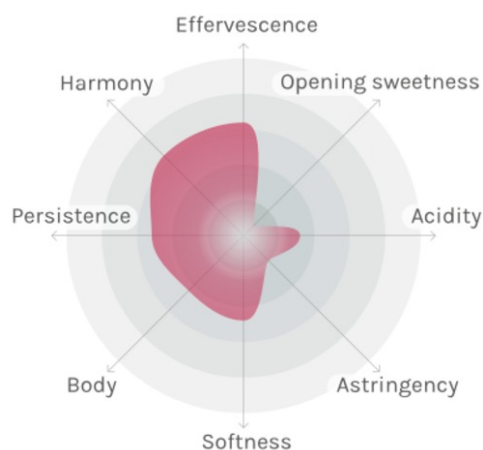


Sweeter wines

Producer

Champagne Jacquart

The firm Jacquart is prized internationally for its excellent products by connoisseurs and professionals. The elegant villa in the heart of the Champagne region of Reims bears witness to the long tradition and privileged position it holds in Champagne production. Jacquart is striking with an extensive variety of elegant, carefully pressed crus, including an impressive number of grand and premier crus. The wines mature in their own natural cellars and are inspiring with their great refinement, richness of flavour and aroma as well as their mineral freshness.



Foodpairing



Ideal accompaniment to
various different
vegetables

Fried or grilled fish