

Our partner:



## Champagne JACQUART

AOC Champagne, Montagne de Reims  
Coopérative de Manipulation (CM)



*In each bottle...*

Winery overview:

Their vision of life is optimistic and joyful, where people feel free to indulge in essential pleasures, and a more relaxed sense of luxury is brought to the world of Champagne. Their range of vineyard terroirs, the focus on Chardonnay in their blends and the extended ageing of their wines encapsulate a unique and contemporary style : fresh, graceful, refined.

The excellence of their expertise is designed to support their free-spirited approach and joyful, colourful vision of life.

Their mission is to turn those small everyday pleasures into special occasions... ones that spark emotion and can be shared with others!

A young Champagne House with a more modern and relaxed approach to champagne; making small moments in life special : leaving the ordinary to add a little joy to life.



Champagne

**Champagne JACQUART**  
Mosaïque brut



**Grape Varieties:**  
35% Pinots noirs, 40%  
Chardonnay, 25% pinot Meunier

**Tasting**  
Nose: Fresh and delicate with notes of white fruits, pear and peach, fresh apricot and white flowers with roses. Dried fruit aromas reveal it is starting to mature.  
Palate: Lush, generous and creamy. Beautiful exuberance driven by white fruits and lemon zest notes on the finish.

**Analyses**  
Sugar: 9gr/l

**Champagne JACQUART**  
Mosaïque brut rosé



**Grape Varieties:**  
44% Pinots noirs, 33%  
Chardonnay, 23% pinot Meunier

**Tasting**  
Nose: Fresh with lovely delicate fruity notes recalling yellow peach, raspberry and redcurrant along with floral notes reminiscent of elderflower.  
Palate: Lively and fruity with a juicy, fleshy edge of fresh fruits and raspberry. Great length with minerality and lovely crisp characters on the finish.

**Analyses**  
Sugar: 9gr/l

**Champagne JACQUART**  
Mosaïque signature 5 ans d'âge brut



**Grape Varieties:**  
35% Pinots noirs, 40%  
Chardonnay, 25% pinot Meunier

**Tasting**  
Nose: Unfurls nicely with cooked fruit aromas of pear and apple, brioche notes, hazelnut and dried flowers. Complex nose offering up fully mature aromas.  
Palate: Fresh, rich and very lush and fleshy, with aromas reminiscent of the nose. Long, lively finish driven by citrus fruits and minerality.

**Analyses**  
Sugar: 7gr/l

**Champagne JACQUART**  
Mosaïque Extra brut



**Grape Varieties:**  
35% Pinots noirs, 40%  
Chardonnay, 25% pinot Meunier

**Tasting**  
Nose: Very pure with iodine and mineral aromas along with lightly toasted and floral notes, dried fruits and citrus.  
Palate: Beautiful creamy attack yet stays fresh. Chalky and mineral feel. Balanced with lemon zest, white fruits and some dried fruits sensations.

**Analyses**  
Sugar: 4gr/l

**Champagne JACQUART**  
Mosaïque Demi-sec



**Grape Varieties:**  
35% Pinots noirs, 40%  
Chardonnay, 25% pinot Meunier

**Tasting**  
Nose: Elegant and suffused with fresh fruits, white flowers aromas and pears in syrup. A few candied fruits notes.  
Palate: Fresh with a sensation of fruits in syrup. The finish is rich, satisfying, long and driven by lemony notes.

**Analyses**  
Sugar: 38gr/l

**Champagne JACQUART**  
Mosaïque Blanc de blancs 2014



**Grape Variety:**  
100% Chardonnay

**Tasting**  
Nose: Fresh and delicate, refined flowers (acacia, honeysuckle) with refreshing menthol notes. Chalk and citrus fruits (citron) emerge on the second nose.  
Palate: Focused and clean then becomes more powerful, offering up a fusion of tension and minerality. Pure aromatics with clear lemon zest. Substantial length supported by a fine, dense chalky structure.

**Analyses**  
Sugar: 6gr/l



**Champagne JACQUART**  
Cuvée Alpha 2012 brut



**Grape Varieties:**  
48% Pinots noirs, 52%  
Chardonnay

**Tasting**  
Nose: Floral notes, dried fruits and candied citrus. Wonderful complexity with a stewed edge flowing into redcurrant jelly.  
Palate: Aromas of tropical fruits. The palate is elegant, fleshy and crisp with beautiful freshness and drive.

**Analyses**  
Sugar: 7gr/l

**Champagne JACQUART**  
Cuvée Alpha rosé 2012 brut



**Grape Varieties:**  
56% Pinots noirs, 44%  
Chardonnay

**Tasting**  
Nose: Very fruity, recalling beautifully ripe fresh grapes, blackcurrant and elderberries before exuding perfumes of sweet spice suffused with cinnamon, liquorice and star anise aromas.  
Palate: Fruity core of blood orange and lemon curd, crunchy and fleshy. After airing, candied fruits, marzipan, nuts and rose petals. The finish delivers a slightly sweet feel.

**Analyses**  
Sugar: 7gr/l