

CHAMPAGNE
JACQUART



CUVÉE ALPHA



Vintage: 2005

The harvest promised great things, and has since revealed itself to be a magnificent vintage.

After a cold, dry winter rapid growth of the vines was encouraged by a favourable early heat wave in June, followed by light precipitation in the middle of summer and a warm dry September.

Hence the vintage benefited from absolutely ideal weather conditions

Grapes/blend:

50% Pinot Noir

50% Chardonnay

Pinot Noir sourced from Grands Crus vineyards throughout the Montagne de Reims (Mailly and Verzenay).

Chardonnay from the Premier Crus vineyards of the Côte des Blancs (Mailly, Verzenay, Villers Marmery and Trépail).

Vinification/ageing:

After vinification, the wine is then aged for six years on lees

Dosage

7g/L

For further information, images or samples:

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