

EXTRA
BRUT
MOSAÏQUE

JACQUART EXTRA BRUT MOSAÏQUE

A connoisseur's champagne. Minimal dosage in JACQUART's Cuvée Extra Brut allows the purity of the fruit and aromas to come to the fore.

THE FACTS

With less than 4g/l of sugar, Extra Brut demands the highest skill in blending, vinification and ageing. The cuvée contains a high percentage of Chardonnay (40%-45%), as well as Pinot Noir (35%-45%) and Pinot Meunier (15%-20%). Five years cellar-ageing results in a fine balance between freshness and maturity.

THE LOOK

Very fine bubbles. Brilliant golden yellow colour.

THE NOSE

Complex and fresh with notes of white blossom (acacia), chalk and quince jam that give way to notes of brioche and toast.

THE TASTE

Fresh and round with a crisp, mineral finish.

THE TIME AND THE PLACE

A sophisticated aperitif and an excellent partner to dishes such as a seafood plateau, carpaccio of scallops or sushi rolls. A delicious partner for cheese such as Gruyère and Beaufort and, of course, Chaource and Langres from the Champagne region.

ENJOY WITH

"Johl is a very classic, aromatic Bengali dish, traditionally made with vegetables. Following our food philosophy at Mint Leaf, I have adapted the dish to include mussels, prawns, sea bream, baby aubergine, potatoes and okra, complimented with a sweet sauce made from the fish stock. The final dish combines to create a magnificent fish stew of beautiful sweet flavours, which is complimented perfectly by the freshness and fruit of JACQUART's Cuvée Extra Brut."

Dhayalan Paul, Head Chef, Mint Leaf Lounge, London.



CHAMPAGNE
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