



FONDÉ EN 1964  
CHAMPAGNE  
JACQUART

Winemaker: Eric Guichard | [www.champagne-jacquart.com](http://www.champagne-jacquart.com) | 

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. “We only use sustainable vineyard management techniques: no insecticides or acaricides, introduction of hedges and flowers on uncultivated land to promote biodiversity. We only use organic amendments. The courses and meetings we regularly attend help us implement and share ideas stemming from our observations about the industry and its changes. Ever attentive to our environment, we are very attached to the quality of our products.”

### Brut Mosaïque NV - Reims, FR

**Colour:** Light straw.

**Aroma:** 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.

**Technical:** 1992: The launch of the Mosaïque range. Alcoholic fermentation in temperature-controlled tanks. Malolactic fermentation. Maturation : at least 3 years on the lees in bottles. Bottle time in the cellar after dosage: at least 3 months after disgorging.

**Grape:** 40%\* of Chardonnay, 35%\* of Pinot Noir, 25%\* of Pinot Meunier, Including 25% to 35% of reserve wines.



### Brut Mosaïque NV Magnum - Reims, FR

**Colour:** Dark and translucent, ruby red with purple hues.

**Aroma:** 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.

**Technical:** 1992: The launch of the Mosaïque range. Alcoholic fermentation in temperature-controlled tanks. Malolactic fermentation. Maturation : at least 3 years on the lees in bottles. Bottle time in the cellar after dosage: at least 3 months after disgorging.

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# PROSECCO



## Multi Regional, ITALY

Prosecco is an Italian sparkling white wine, generally dry or extra dry. It is normally made from Glera (the grape formerly known, itself, as "Prosecco") however other varieties, such as Bianchetta Trevigiana, are permitted to be included in the blend. Although the name is derived from that of the Italian village of Prosecco near Trieste, where the grape may have originated, DOC Prosecco is produced in the regions of Veneto and Friuli Venezia Giulia, traditionally mainly around Conegliano and Valdobbiadene, in the hills north of Treviso.

### Pasqua Extra Dry Piccolo *DOC* - Verona

**Colour:** Bright straw yellow with some greenish hints.

**Aroma:** The nose is pleasant and fruity, with good intensity.

**Palate:** It has a fresh flavor, and to the palate is pleasant and harmonious.

**Technical:** Sparkling wine produced with the "Glera" grape variety, native to the Treviso area. In this countryside there are the best soils and climate conditions that grant a wine unique in characteristics.

**Grape:** Glera.



### Cielo 'Love Story' *DOC* - Veneto

**Colour:** Soft straw yellow.

**Aroma:** Fresh and floral bouquet, slightly aromatic.

**Palate:** Fruited and elegant.

**Technical:** A toast to the territory of Verona where in 1530 Count Da Porto wrote the famous novel Romeo & Juliet. The famous castle overlooks the Cielo vineyards.

**Grape:** Glera.



### Pasqua 'R&J' *DOC* - Verona

**Colour:** Bright straw yellow in colour, enhanced with evident greenish highlights.

**Aroma:** Fruity and rather intense on the nose.

**Palate:** A vivacious and fresh wine, balanced on the palate. The mouth-feel is aromatic and has good length, with a pleasantly tangy and mineral finish.

**Technical:** If wine "is the Poetry of the Earth to the Heavens", as Mario Soldati said, it is also a story, and this wine tells the love story that made Verona famous all over the world, that of the sweethearts Romeo and Juliet. A legend, a place, a myth that attracts thousands of tourists every day to visit one of the most romantic places and invites them to leave and exchange messages of love in the courtyard of "Juliet's house" An original photograph of the Juliet's courtyard by photographer Giò Martorana, has become the only look for this wine, an unmistakable element of its identity.

**Grape:** Glera.



### Bericanto *DOC* - Vicenza

**Colour:** A bright and vivid gold color.

**Aroma:** The bouquet is fruity and elegant with cruncy notes of green apple along with notes of spring flowers.

**Palate:** Fine bubbles caress the palate, making it deliciously light and playful. A pleasant mineral note, well-balanced by fruity flavours of apples and banana. Sparkling and slightly aromatic note, refreshing taste with dry persistent finish.

**Technical:** Glera grapes. Prosecco Doc, since 1754 in the Berici-shire (acclaimed in the "Roccolo Ditrambo", by the writer Acanti). Brut sparkling wine, "metodo Martinotti" (fermented in tanks).



### Pasqua Rose Millesimato *DOC* - Verona

**Colour:** Coppery colour with a hint of pale salmon.

**Aroma:** A refined bouquet with notes of pear and raspberry.

**Palate:** Dry with hints of red fruits with refreshing acidity, the addition of Pinot Nero gi added structure to go alongside the elegance of Glera.

**Technical:** A sparkling wine made using the Charmat method, Glera variety grape native to the Treviso region and a portion of Pinot Nero to enhance the colour and structure of the wine. An extremely quaffable wine, suitable for all occasions.

**Grape:** Glera and Pinot Nero.



# PROSECCO



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Prosecco is an Italian sparkling white wine, generally dry or extra dry. It is normally made from Glera (the grape formerly known, itself, as "Prosecco") however other varieties, such as Bianchetta Trevigiana, are permitted to be included in the blend. Although the name is derived from that of the Italian village of Prosecco near Trieste, where the grape may have originated, DOC Prosecco is produced in the regions of Veneto and Friuli Venezia Giulia, traditionally mainly around Conegliano and Valdobbiadene, in the hills north of Treviso.

### Santa Margherita Extra Dry *DOC* - Valdobbiadene

**Colour:** Pale straw yellow in colour with fine bubbles.

**Aroma:** Slightly aromatic with hints of rennet apples.

**Palate:** Stimulating freshness, the full-bodied, elegant palate brings out long-lingering subtle nuanced aromatics with fruity hints of pear and peach-like white-fleshed fruits.

**Technical:** The base wine is placed in pressurized tanks for the prise de mousse and ferments for 18-20 days with the aid of selected yeasts, at a controlled temperature of between 14°C and 16°C. Once the desired pressure has been reached, (approx. 6 bar) the wine is chilled to -4°C to stop fermentation and encourage stabilization. It is then held at a controlled temperature for at least one month in contact with the lees to enable natural maturation, before filtering and undergoing isobaric bottling.

**Grape:** Glera.



### Piccini 'Venetian Dress' *DOC* - Veneto

**Colour:** Pale golden yellow with persistent streams of tiny bubbles.

**Aroma:** A wealth of delicate aromas including white fruit and flowers.

**Palate:** Tiny bubbles with white fruit and floral notes creates a delicate yet full flavored palate.

**Technical:** A selection of the best hilly and low yielding sites combined to improved Winemaking techniques underpin this limited edition. The Charmat method here is defined by a slow second fermentation and a prolonged, 3 months rather than the regular 20 days, aging period in pressurized tank. This results in an extremely intense bouquet supported by a fine perlage, a balanced cuvée, as Elegant as a Venetian Dress.

**Grape:** Glera.



### Piccini 'Venetian Dress' Rose *DOC* - Veneto

**Colour:** A bright rose with fine and persistent perlage.

**Aroma:** Ripe red berries and white flowers on the nose.

**Palate:** Extremely fresh yet velvety on the palate, with red berry fruit and rose petal flavours, typical of pinot noir.

**Technical:** Glera, used for prosecco, and Pinot Nero grapes are harvested and vinified separately, adding body and complexity to the floral and elegant wine. The Charmat method is defined by a slow second fermentation and a prolonged aging period in pressurized tank. This helps enhance the red berry fruit and rose petal flavours.

**Grape:** Glera and Pinot Noir.



### Carpene Malvolti Superiore Extra Dry *DOCG* - Conegliano

**Colour:** Straw Yellow with greenish nuances.

**Aroma:** A very delicate scent of green apple, rich citrus and vegetative aromas.

**Palate:** Round and persistent with a fresh hint of acidity.

**Technical:** Founded in 1868 by Antonio Carpena and Angelo Malvolti this wine is where Prosecco as we know it today started. Produced using 100% Glera grapes from the hillside vineyards of the Conegliano Valdobbiadene area. A true classic.

**Grape:** Glera.



# SPARKLING VINTAGE | NON VINTAGE



AUSTRALIA / FRANCE / ITALY

A vintage is derived from the grapes of a single year, an instance of exceptional harvest which only occurs a handful of times per decade, which means vintages are generally rarer and more expensive, as opposed to a non-vintage blend of multi-year harvests, which results in a more consistent drop than a vintage. Vintages tend to have a distinctive taste profile due to the singular harvest used.

## Pierre De Ville Brut Cuvee – France

**Colour:** Pale gold colour with fine persistent bead.

**Aroma:** Fruity aromas and light florals with delicate hints of nuttyness and lemon.

**Palate:** Full flavours of stonefruit, citrus and melon, exhibiting rich yeasty complexity, light biscuit characters with just a hint of honey on the palate. The complete sparkling Brut, in the style of France's finest, Pierre Deville is balanced by crisp but gentle acids, an approachable wine that's fresh and clean, showing good length.

**Technical:** Vinified from the noble cepage of Pinot Noir, Chardonnay and Pinot Meunier, Pierre Deville Vin Mousseux is treated to an extended period of ageing on sedimentary yeast lees, infusing the wine with complexity and enriching the palate with creaminess, all balanced by a refreshingly dry and crisp finish.

**Grape:** Pinot Noir, Chardonnay and Pinot Meunier.



## 'H' by Haselgrove Brut – Adelaide Hills, SA

**Colour:** Straw Yellow.

**Aroma:** Lifted florals, peaches and pineapples.

**Palate:** Hints of apricot and citrus, delicately laced with subtle sweetness and refreshing effervescence.

**Technical:** Carefully blended aromatic varieties combined to produce a wine with rich fruit, soft full flavours and complex characters.

**Grape:** Aromatic blend.



## Pasqua 'R&J' Sparkling Rose – Veneto, IT

**Colour:** Pale salmon.

**Aroma:** Notes of pear and red fruit.

**Palate:** Dry with hints of red fruits and refreshing acidity. Delicate and elegant with persistent perlage.

**Technical:** Blend of glera, raboso and other indigenous varieties. Obtained from second fermentation with Charmat method in stainless steel tanks. Fermentation takes place at controlled temperature. The Spumante is left on the lees for approximately 90 days and then clarified and bottled.

**Grape:** Glera & Raboso blend.



# LIGHTLY SPARKLING MOSCATO | LAMBRUSCO



BALBI SOPRANI



ITALY / AUSTRALIA

Moscato wine is derived from a type of Muscat grape grown especially for this wine. Grown all over the world, they have a sweet aroma and according to experts are one of the oldest varieties of wine grapes, named differently from region to region, some called Yellow Muscat, Muscat Blanc, Moscato Bianco, and Muscat Canelli. Whilst not a favourite among experts, no-one can deny the historical importance of Moscato. It is said that the Moscato grape was a major ingredient in many alcoholic beverages found in the tomb of King Midas.

## Talinga Park Moscato – Riverina, NSW

**Colour:** Pale straw with green hues.

**Aroma:** Very fragrant aromas of rose petal, honeysuckle and orange blossom.

**Palate:** Apricot nectar and tropical juices, with zesty spritz on the finish.

**Technical:** This 'frizzante' goes through a slow cool fermentation to ensure the perfect combination of residual sugars and acidity.

**Grape:** White Muscat.



## 'H' by Haselgrove Moscato – SA

**Colour:** Pale green straw

**Aroma:** The first impression is one of summer, fresh stone fruit blossom leap out of the glass, followed by bright lemon and lime citrus notes and finishing with juicy white peach.

**Palate:** Even though Moscato carries a much higher sugar than usual this wine is refreshing and crisp. The grape juice sweetness is balanced by a fine minerality and tight natural acidity. The flavours are complex, with hints of refreshing rose petal and lemon meringue mixing with more textural flavours like candied citrus, ripe peach, apricot and honeysuckle.

**Technical:** Our H by Haselgrove Moscato has been made in the frizzante style (lightly spritzed). It is low alcohol with fruity and floral notes and obvious but balanced sweetness.

**Grape:** White Muscat.



## Balbi Soprani d'Asti Moscato *DOCG* - Piedmont, IT

**Colour:** Straw yellow or golden yellow, varying in intensity.

**Aroma:** Harmonious, fragrant, typical aroma of Moscato grapes, containing hints of acacia blossom and wisteria.

**Palate:** Sweet, pleasantly aromatic, fruity and harmonious.

**Technical:** Made exclusively from white Moscato grapes grown in the territory of 52 municipalities in the provinces of Asti, Alessandria and Cuneo, round yellow grapes which turn amber on the side facing the sun.

**Grape:** White Muscat.



**Lambrusco** is the name of both a red wine grape and the wine derived from it, originating from four zones in Emilia-Romagna and one in Lombardy, mainly the central provinces of Modena, Parma, Reggio nell'Emilia, and Mantua. The grape has a long winemaking history with archaeological evidence indicating that the Etruscans cultivated the vine. In Roman times Lambrusco was highly valued for its productivity and high yield.

The primary characteristics of Lambrusco are sparkle, lightness and low alcohol content.

## Donelli Lambrusco Rosso Dolce *DOC* – Emilia Romagna, IT

**Colour:** Rich ruby red with violet reflections.

**Aroma:** Great and persistent floral scent with hints of strawberry.

**Palate:** Fruity and persistent. Pleasantly dry with a nice freshness, well balanced by the gentle astringency.

**Technical:** Donelli Vini Spa was established in 1915. The company belongs to the wine group led by Antonio Giacobazzi and his sons: the quality of the product and a dynamic and flexible enterprise culture are at the core of the important results achieved throughout the years.

**Grape:** Lambrusco.

