



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.

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



# FRENCH ROSE



ULTIMATE  
PROVENCE

Multi Regional, FRANCE (VEG) (ORG)

The regions of Côte de Provence and Sable de Camargue in the South of France are famous for their rosés. French life is rosy! Today, one in three bottles of wine purchased is a bottle of rosé! The definitively Mediterranean climate has long hot summers and low annual rainfall. The marine influence is very marked. Sea breezes bring freshness to the vines during the growing season, ensuring the development of acidity alongside phenolic ripeness.

## Ultimate Provence Rose *Organic AOC - Cotes de Provence*

**Colour:** Pale pink.

**Aroma:** An intense palette of aromas, delightfully expressed showing apple, rockmelon, watermelon, nectarine and blossom aromas with successive notes of ripe lemon and exotic fruit combined with flaunty florals embodying the vineyards' audacious image.

**Palate:** This unexpected Rose reveals all in the mouth, with an explosion of freshness underlined with spicy white pepper. A generous wine, simply made for sharing. Elegant and poised yet intense and persistent, followed by a brilliantly focused palate that is juicy and refined. Very long on the finish with crisp, linear mouthfeel.

**Technical:** This smoothly textured wine holds equal proportions of Cinsault, Grenache and Syrah. With layers of ripe, warm berry flavours, this is a generous wine.

**Grape:** Cinsault, Grenache, Syrah & Rolle.

