

FONDE EN 1964
**CHAMPAGNE
 JACQUART**
 A REIMS - FRANCE
MOSAÏQUE ROSÉ

Rosé: 6 pm appetisers, meeting up with friends, blue skies and life through rose-coloured glasses.
 A delicious snapshot suffused with cherry, liquorice and rosé.

TASTING NOTES

Salmon hue supported by orangey-pink nuances with rose petal highlights that throw back a crystalline light in the flute.
 The nose offers up subtle suggestions of fruit notes on first pour, showing wild strawberries, bush peach and kumquats.
 Airing reveals other fruit scents such as pomegranate, fig, raspberry, redcurrant, candied apricot and pink grapefruit zest.
 Dense, lush, fleshy red and black fruits develop on the palate, adding some indulgent flavours but also a crunchy sensation. Balanced, elegant and upright with breadth and chewiness. A slender finish supported by iodine-like perfumes offers up savoury freshness and full-bodied saline flavours.

WINEMAKING

BLEND:

- 45% Pinot noir including 18% red wine
- 34% Chardonnay
- 21% Pinot meunier
- Including 1/3 reserve wines

DOSAGE: 9g/L

AGEING: 3 years' maturation on the lees

RECOMMENDATIONS :

- Cellaring capacity: 1 to 3 years
- Serving temperature: 8/10°C

FOOD AND WINE HARMONY



Sea bream
Grilled



Roast chicken
Sweet potato chips



Bush peaches
Melba style

ACCOLADES



90/100

