

BRUT
MOSAÏQUE

JACQUART BRUT MOSAÏQUE

A mosaic of crus, grape varieties, vintages, aromas and flavours – our flagship cuvée could not be named more aptly.

THE FACTS

A blend where Chardonnay is the dominant grape variety (35%-40%), giving Brut Mosaïque its freshness and delicate aromas. Pinot Noir (35%-40%) adds structure and Pinot Meunier (25% -30%) brings fruit. The grapes are sourced from exceptional terroirs, including the Grands Crus of the Côte des Blancs and the Montagne de Reims. The presence of 20% reserve wine ensures regularity of style, while more than three years ageing and a light dosage of 10g/l result in a balanced and complex champagne.

THE LOOK

Pale yellow with tints of white gold and a stream of fine bubbles.

THE NOSE

Aromas of fresh pear, fig and almond, with hints of orange flower. A light swirl of the glass brings out richer notes of honey and freshly baked bread.

THE FLAVOUR

Fresh and supple. Full, with a long fruity finish.

THE TIME AND THE PLACE

Anytime! Day or night, as an aperitif or with fish or cheese. For a special (occasion) meal or for sharing with friends, Brut Mosaïque makes the moment.

ENJOY WITH

"Red mullet with cream of marinated Dublin Bay prawns, served on a bed of salad leaves, exotic fruit and fresh coriander."

Frederik Deceuninck

Winner of the Champagne JACQUART Trophy 2008 (Belgium)

Restaurant SEL GRIS, Knokke Heist, Belgium



CHAMPAGNE
JACQUART