



CHAMPAGNE
JACQUINOT
& FILS

PRIVATE CUVÉE - BRUT



This Cuvée is the *signature* wine of Champagne Jacquinot .

It is a *blend* of 70% Chardonnay and 30 % Pinot Noir.

To continue the Jacquinot *style*, we add 20 to 30 % of reserve wines.

The hue is golden and the tiny bubbles form a *persistent* and delicate mousse. The Chardonnay and Pinot Noir in this vintage are expressed in a fresh and fruity bouquet.

Its roundness and freshness are *perfectly* balanced making way for a long and acidulous finish. Ideal for aperitifs and cocktails, it is also the perfect accompaniment to poultry.

Champagne Jacquinot & Fils

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