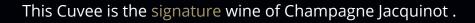


PRIVATE CUVÉE - BRUT



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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