

Champagne Jacquart Brut Mosaïque Rosé

Category	Rosé, Sparkling
Grapes	45% Pinot noir, 34% Chardonnay, 21% Meunier
Country	France
Region	Champagne
Size	750 ml
Serving temperature	8-10 °C
Available	British Columbia

Vinification and maturation

3-4 years of maturation on lies.

Features

Salmon hue supported by orangey-pink nuances with rose petal highlights. The nose offers up subtle suggestions of fruit notes on first pour, showing wild strawberries, bush peach and kumquats. Dense, lush, fleshy red and black fruits develop on the palate, adding some indulgent flavours but also a crunchy sensation. A slender finish underpinned by iodine-like perfumes delivers savoury freshness and full-bodied saline flavours.

Food Pairings

Sea bream grilled, roast chicken sweet potato chips, bush peaches melba style.

Other information

Sugar : 8-10 G/L

Cellaring potential : 1-3 years

Product code

British Columbia : 486555

