TIMELESS COLLECTION

Volupté Brut

CELLAR INFORMATION

Grapes variety : 100% Chardonnay
Dosage : < 7 g/l
Alcohol content : 12°
Vinification :

- Mechanical vertical pressing, low juice extraction on ancestral press.
- Natural settling.
- Alcoholic fermentation in concrete vats.
- Natural and complete malolactic fermentation.
- No cold treatment to preserve aromas.
- Blend of reserve wines.
- Aging on lees for 18 to 24 months.

TASTING NOTES

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90

« A fresh and fruity Champagne with sliced apple and pear aromas and flavors. There's just a hint of toast and pie crust. Medium to full body, tangy acidity. Drink now. »

AWARDS

2016 : Gault&Millau

2015 : 2015 Decanter WORLD WINE AWARDS BRONZE — Gault&Millau

2014 : Gault&Millau — OR GOLD CONCOURS DES FÉMINALISE BEAUNE

Champagne E. Jamart & Cie - 13, rue Marcel Soyeux - 51530 Saint Martin d'Ablois - France _ Tél/Fax : 00 33 (0)3 26 59 92 78 - mail : champagne.jamart@wanadoo.fr - Website : www.champagnejamart.com
SA au capital de 100 000 € - SIRET : 095 750 246 00019 - TVA : FR91095750246 APE : 1102A - Accises : FR93379E0090 - NM 222-001