



Esprit de Champagne

Import
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Wholesale
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Distribution

Champagne Jacques Chaput

Product: Blanc de Noir

Village: Arrentieres

Location: Aube

Composition: 100% Pinot Noir

Base Vintage: 2006

Number of Vintages: Millésime

Date of Tirage: May 2007

Date of Disgorgement: April 2013

Dosage: 8.5 g/l

Residual Sugar: 8.5 g/l

Alcohol Content: 12%

Vinification: Malolactic fermentation

Structure: Récoltant Manipulant (RM)

Proprietors: Jack Chaput

Accolades: Gold medal Miami competition 2011



Terroir: Chalk and silt

Cultivation: 14 hectares

Yearly Production: 10,000 bottles

Characteristics: Creamy mousse with very fine bubbles. Nose is straight forward: freshly pressed pinot noir grapes with hints of citrus and red fruit. Corpulant flavor, full bodied and meaty. Notes of butter and fresh honey. The fruit aromas are heightened by a very pleasant crispness. A really clean Champagne that is the opposite of classic Blanc de Noir, which can be too heavy or too powerful.