





Champagne Jacques Bolland, AOC Champagne, Effervescent Brut

AOC Champagne, Champagne, France

Armel and José, brothers, represents the 11th generation of family present in the area and making wines since 1660. Together, they are totally committed to the 20 ha vineyard and to the elaboration of their champagnes. The vineyard is located on the shores od the Seine, in an ancient wine town where monks where already making wine in the 7th century, and where reknown Champagne houses have their vines. Their philosophy: healthy grapes of high quality with ecologically sustainable methods.

LOCATION

Located in the southern part of the Champagne production area, the vineyard of the Côte des Bar is composed of Jurassic hillsides, established on a limestone of the Kimmeridjien. Interspersed with small green valleys that join those of the Seine and the Aube, it constitutes a true mosaic with multiple exposures.

IN THE VINEYARD

Mechanical work only, organic amendments used.

WINEMAKING

Direct pressing, cold settling and fermentation in stainless steel tank for 10 days.

AGEING

Aged for 3 years in bottle before disgorging. Released to the market few months after disgorging.

VARIETAL

Pinot Noir 100%

12.5 % VOL.

Contains sulphites.

SERVING

Serve between 6 and 8°c (42 to 46°F)

AGEING POTENTIAL

Enjoy all year long

TASTING

The nose is complex with notes of dried fruits such as almond, hazelnut and as well as notes of stewed yellow fruits. The palate is soft and delicate. The effervescence with fine bubbles remains creamy. The generous attack gives way to an evolution on the roundness. The harmony of the aromas of toasted bread and quince jam is perfectly combined.

FOOD PAIRINGS

With foie gras, sushi, in aperitive.

Perfect match: Seared scallops, blood limes and hazelnuts brown butter.



