



# E. Jamart & Cie

51530 SAINT MARTIN D'ABLOIS  
Près d'Épernay

## Cuvée de Réserve Brut

Grapes variety: 20% Chardonnay, 80 % Pinot Meunier

Dosage : <7 gr/L

Method of production:

The first alcoholic fermentation and the malolactic fermentation occurs in tanks. After the filtration, there is a blending and bottling, as for the second alcoholic fermentation, it occurs in the bottle.

Wine personality:

The tint is straw yellow with very clear green reflections that appear behind white and fine foam. The aroma is open and combines the fragrance of vanilla compote, fleshy fruits, with floral notes of linden.

The mouth is fresh, dainty and fruity feelings expressed generously with a touch of toffee ending. It is a fine and light wine.

Available in Brut and Demi-sec.

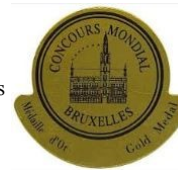
CHAMPAGNE E.JAMART & Cie  
Rue des Remparts du Nord  
51530 ST MARTIN D'ABLOIS

Téléphone: 00.33 (0)3 26.59.92.78

GOLD MEDAL  
Guide Gilbert & Gaillard  
2014 / 2015



GOLD MEDAL  
Mondial de Bruxelles  
2014



DECANTER  
« Commended »  
2015



Gault Millau  
2014  
2015



