



E. Jamart & Cie

51530 SAINT MARTIN D'ABLOIS
Près d'Épernay

Cuvée « Volupté » Brut

Grapes variety: 100% Chardonnay

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:

This champagne has shades of both citrine and blonde tints which reveal a complete and successful wine.

The white and sensual foam gradually vanishes, leaving a smooth bead of lively and extremely fine bubbles.

The palate is rich and balanced, revealing flavours of juicy fruit.

This wine is very subtle and fresh, with a soft and smooth ending.

This Champagne is a complete wine that offers a wide range of aromas and flavours. Its freshness makes it a perfect wine to be served as a pre-dinner drink, or to accompany starters, oysters, seafood and fish.

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

Tel : 00.33 (0)3 26.59.92.78
champagne.jamart@wanadoo.fr

Gault Millau
2014
2015
2016



Bronze Medal
Feminalise
2014



DECANTER
Bronze Medal
2015

