

Cuvée MCM 82 Brut Champagne
Rosé
Champagne AOC
Yves Jacques

TAN & NS

WINE IMPORTERS



Story of the wine:

Founded in 1932 by Gilberte and André Jacques, Champagne Yves Jacques has been a family-run estate for four generations. Located in Baye, in the heart of the Coteaux du Petit Morin, the estate has expanded over time to cover 17 hectares across the Marne Valley, Côte des Blancs, Aube, and other prestigious Champagne areas. The estate produces a balanced mix of Meunier, Chardonnay, and Pinot Noir, reflecting the diverse terroirs of these regions. Known for its commitment to sustainable viticulture, Champagne Yves Jacques holds certifications in both Sustainable Viticulture in Champagne (VDC) and High Environmental Value (HVE). The winery uses traditional methods with careful vinification, ensuring the wines express elegance, complexity, and the character of their terroir. Each cuvée is crafted with precision, from hand-picking to aging on the lees, resulting in Champagnes that embody the family's passion and dedication to their craft

Varietals:

30% Pinot Noir (Vallée de la Marne), 20% Pinot Noir (Côteaux du Sézannais), 30% de Meunier (Vallée de la Marne), 10% Chardonnay (Côteaux du Sézannais) 10% Pinot Noir vinified in Red (Vallée de la Marne)

Method of Production:

The grapes are hand-picked with meticulous sorting, followed by a 10-day maceration with daily pumping over. Alcoholic and malolactic fermentation occur at low temperatures in stainless steel tanks. The wine ages on lees for three months before a minimum of 24 months on laths, with a dosage of 9 g/L for the Brut style.

Descriptions for Wine List:

MCM 82 presents an alluring profile with vibrant aromas of red fruits, including blackcurrant and Morello cherry. The palate is light and fresh, showcasing the influence of the Pinot Noir alongside delicate notes from the Meunier and Chardonnay. It offers a balanced, enjoyable finish, making it perfect for relaxed moments and gatherings.

