



JACQUES BONCOEUR
C H A M P A G N E



THE HISTORY OF JACQUES BONCOEUR

We registered Jacques Boncoeur Champagne, our own house Champagne label, with the Champagne board (CIVC) in 2001. Named after the founder of Bon Coeur, James Goodhart, who hand-selects the final blend. It has proved immensely popular with our customers, and has won several awards over the years, as well as giving many Grandes Marques Champagnes a run for their money. The Brut Réserve was recently awarded a Silver Medal at the International Wine Challenge 2022 and has received glowing reviews from renowned critics and journalists; Jancis Robinson MW (Financial Times), and Joanna Simon (Decanter and The World of Fine Wine).

Jacques Boncoeur is produced exclusively for Bon Coeur by one of the leading co-operative Champagne houses, located on the border between Champagne and Burgundy. Founded in 1956 when 130 families came together all bringing hard work, passion, and energy to the table and has been a heart-warming venture of the community for over 65 years.

The co-operative controls 315-hectares of remarkable and unique vineyards throughout the Vallée de l'Arce, planted with the traditional varieties of Pinot Noir, Chardonnay, and Pinot Meunier, as well as some Pinot Blanc. Quality is paramount and therefore grapes are picked by hand, guaranteeing only the very best bunches are ever used in our Jacques Boncoeur Champagnes.

Furthermore, both of our Champagnes are aged for a minimum of 3 years (much more than minimum 15 months required by AOC Champagne) on lees in the co-operative cellars found 20 metres below ground where the cool, constant temperature creates the perfect conditions for slow maturation and a fine, delicate mousse: the hallmark of Jacques Boncoeur.





GREEN MATTERS

Jacques Boncoeur has received the first Sustainable Winegrowing certification in Champagne. This certification is audited and awarded by the Independent French Standardisation Association (AFNOR), every 18 months. It is based on a precise set of specifications and standards set out by ISO 26000, the international reference recognised by more than 100 countries for sustainable development and corporate social responsibility.



SUSTAINABLE WINEGROWING

Sustainable Winegrowing has adopted a modern, ambitious schedule of requirements based on four key pillars. This is more than simply an environmental certification as it promotes an entire philosophy of sustainability, which includes:

Taking action for the environment

Guaranteeing quality from grapevine to glass

Supporting the region and local heritage



0180

COPELY

JACQUES BONCOEUR

BRUT RÉSERVE NV

This superb celebration wine offers richness, depth, and structure thanks to 3 years minimum ageing before release. There's beautiful aromatic complexity on the nose of green apple and lemon citrus that fuse with gentle undertones of brioche and hazelnut. A delicate, persistent mousse on the palate combines with impressive structure, vivacity and a creamy texture that envelops the core of further green and citrus fruit with added savouriness on the delightful finish.

90% Pinot Noir | 10% Chardonnay *

Dosage: 9 g/l

ABV: 12%

Available formats:

37.5cl half bottle | 75cl bottle | 1.5l magnum

**Current cepage*





JACQUES BONCOEUR BRUT RÉSERVE ROSÉ NV

A classic Rosé Champagne boasting an abundance of red summer berry fruit such as strawberry, raspberry and cherry with gentle, integrated spice and richness from 3 years minimum ageing before release. Impressive power and intensity are complemented by a fine, elegant mousse that leads into a core of further red fruit and silky, seamless finish.

60% Pinot Noir | 33% Chardonnay

5% Pinot Meunier | 2% Pinot Blanc *



Dosage: 9 g/l

ABV: 12%

Available formats:

75cl



**Current cepage*

JACQUES BONCOEUR

C H A M P A G N E

For more information please contact:

Bon Coeur Fine Wines
Moor Park, Moor Road, Melsonby
North Yorkshire, DL10 5PR
01325 776 446
wine@bcfw.co.uk
bcfw.co.uk

Join the conversation



@boncoeurfinewines | @boncoeurintrade | @cellar_21

