

CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

LIEU-DIT CHAMP CAÏN GRAND CRU (AVIZE) EXTRA BRUT



This plot is at the bottom of the slope and has a southerly aspect. Loamy and sandy clay soil with chalky gravel on Campanian bedrock. 12,000 Chardonnay vines were planted on this 1.3-hectare plot in 1962 and are pruned in the Chablis method.

VARIETAL: Chardonnay

TYPE: Blanc de Blancs

COUNTRY: France

REGION: Champagne

FOOD PAIRING: Lobster, sushi, truffles, Mimolette or Munster cheese.

TASTING NOTES: Reveals a dense complex bouquet with aromas of peach, pear, spring flowers, almonds, pastry and citron oil combined with a fresh minty character. Medium to full-bodied and perfectly balanced with striking finesse and delicacy.

"The 2014 Extra-Brut Avize Champ Caïn Grand Cru is a Champagne of extreme precision. Long aging on the lees built gorgeous texture and complexity throughout. Dried pear, chamomile, dried flowers and light hazelnut overtones all grace the 2014. The more mineral-driven, stricter side of Avize begins to emerge with a bit of time in the glass. The no-dosage style works quite well in this airy, focused Champagne. Disgorged: January 2024."

- 95 points, Vinous

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