

# CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

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



*Avize Champ Cain is part of the Lieux-dits collection of Maison Jacquesson. This is a very confidential Champagne from 1,3 hectare plot of Chardonnay planted on the lieu-dit Champ Cain in the village of Avize. Only 11.220 bottles and 398 magnums have been produced for vintage 2013.*

**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 2013 Extra-Brut Grand Cru Avize – Champ Caïn derives from a parcel planted on a south-facing slope whose grapes were picked on October 10, 2023. It 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, this 2013 has a tauter and more fine-boned texture than usual, which is enhanced by bubbles of striking finesse and delicacy. It requires patience (three to five years) to realize all its potential."*

**- 94+ points, Wine Advocate**

**Champagne Jacquesson**

68 rue du Colonel Fabien, 51530 Dizy, France

Tel: +33 (0)3 26 55 68 11

[contact@champagnejacquesson.com](mailto:contact@champagnejacquesson.com)

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