

# CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

## DIZY CORNE BAUTRAY EXTRA BRUT 2014



*The plot is situated on the top of a steep slope with a south-west exposure. Clayey soil laden with flinty gravel on Campanian chalk. 9,000 Chardonnay vines were planted in 1960 on this 1-hectare plot and are pruned in the Chablis method.*

*12.30% abv and 6.3 gr/L acidity.*

**VARIETAL:** Champagne / Sparkling Blend

**COUNTRY:** France

**REGION:** Champagne

**SOIL:** Reddishbrown limestone soil of considerable depth overlaying chalky silt

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

**PRODUCTION:** 2,504 Bottles and 154 Magnums

**DOSAGE:** 0.5 gr/L

**DISGORGED:** In February 2024

*"The 2014 Extra-Brut Dizy Corne Bautray Grand Cru is rich, ample and effusive. Clay-rich soils yield a Chardonnay that is distinctly Pinot-leaning in its amplitude and overall breadth. This potent Champagne is very much built for the dinner table."*

**- 96 points, Vinous**

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