

# CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

## CUVEE N° 741 DÉGORGEMENT TARDIF EXTRA BRUT



*The main advantage of a late disgorgement is that the wine evolve in an aromatic and gastronomic way, reminding the old vintages but in keeping a great freshness.*

*This wine has no dosage. It's mainly made from the great 2013 harvest and it's a very elegant, fine, and fresh champagne with a very good aging potential.*

**VARIETAL:** Champagne / Sparkling Blend

**COUNTRY:** France

**REGION:** Champagne

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

*"In this release, the Pinot Noir is especially expressive and gives the wine a measure of textural breadth that is unusual for a young 700-series Champagne. Soft contours and a host of toasty, resonant flavors give the 741 its distinctive feel. Best of all, the 741 will drink well upon release."* - **93 points, Vinous**

*"Unfurling in the glass with aromas of white flowers, fresh nectarine and peach, complemented by hints of warm biscuits and walnut oil, it's medium to full-bodied, vinous and concentrated, with a textural attack that gives way to a lively, focused core that's underpinned by a bright spine of acidity, concluding with a long and sapid finish. Complex, expressive and beautifully balanced, this is a superb wine from Jacquesson."* - **93 points, Wine Advocate**

*"The signature complexity and aromas of nutty red fruit and preserved yellow citrus make for a very complex and interesting NV style. The palate has a deeply flavorsome core of grapefruit and hazelnuts with a fullish texture and super fresh finish. Drink now."* - **93 points, James Suckling**

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