

CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

CUVEE N° 742 DÉGORGEMENT TARDIF EXTRA-BRUT



2014, our harvest in Aÿ, Dizy, Hautvillers (59%), Avize & Oiry (41%): the winter is rainy and exceptionally mild, the spring hot and very dry, July and August cool and very humid. The hot, dry and sunny month of September fortunately gave the grapes great maturity. The harvest takes place from September 15 to 25.

This year we note a dominance of Chardonnays in the blend. The alcohol/acidity balances are excellent. The wines are saline, airy and have a salivating vinosity. Viticulture respectful of the soil and the plant in the service of plot diversity. Vinification and aging in tuns on lees without filtration or fining.

VARIETAL: Champagne / Sparkling Blend

COUNTRY: France

REGION: Champagne

SOIL: Deep, red-brown limestone soil on chalky silt

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

"The NV Extra-Brut Cuvée No. 742 Dégorgement Tardif (2014 base) is another terrific wine from Jacquesson. Now at its first plateau of maturity, this is an exotic beauty. Kirsch, ginger, spice, menthol, licorice and dried herbs build nicely. There's gorgeous depth and resonance here. Even so, my impression is that the 742 is a wine to drink rather than cellar, and a fine choice for readers who enjoy mature Champagnes. Dosage is 0.5 grams per liter. Disgorged: April, 2023."

- 93 points, Vinous

Champagne Jacquesson

68 rue du Colonel Fabien, 51530 Dizy, France

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

contact@champagnejacquesson.com

Distributed by Elite Wines®