

CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

CUVEE N° 743 DÉGORGEMENT TARDIF EXTRA-BRUT



2015, 60% of the harvest came from Aÿ, Dizy, Hautvillers and Champillon and 40% from Avize and Oiry. Winter and much of spring were wet and mild. This was followed by a period of drought and heatwaves which lasted until mid-August. Alternating periods of wet and cool conditions and hot, dry weather characterised the rest of the growing season. We harvested a perfectly ripe and healthy crop from 10th-30th September. Yields were modest, acidity levels adequate and the quality consistently high making this a truly splendid harvest. We can really feel the essence of Pinot in this blend which is made up of reserve wines from the cuvées N°742 to 735.

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.

PRODUCTION: 19,900 Bottles / 1,009 Magnums

DOSAGE: 0 gr/L

AGING: 89 months on the lees with a cork closure

"Sculpted and precise, the NV Extra-Brut Cuvée No. 743 Dégorgement Tardif (base 2015) impresses with its tension. There's a touch of reduction that further adds to the wine's freshness. All the elements are so well balanced. Lemon confit, candied ginger, spice and tangerine peel are some of the many nuances that take shape with a bit of air. Extended time on the lees softened this quite nicely. Finished with no dosage. Disgorged: March 2024." - 94 points, Vinous

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