

# CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

## CUVEE N° 746 EXTRA BRUT



*This Jacquesson Extra Brut Cuvée 746 is a Champagne blend that hails from the Vallée de la Marne in France, produced by Jacquesson. This white wine, cork-sealed with an alcohol content of 12.5%, is notable for its complexity and balance, drawing on a mix of Chardonnay, Pinot Noir, and Pinot Meunier grapes. The wine is based on the 2018 vintage, a year characterized by early ripeness due to solar influence.*

*Overall, this wine is highly regarded by professional reviewers for its aromatic complexity, balance, and potential longevity, making it a notable choice among Champagne enthusiasts.*

**VARIETAL:** Champagne / Sparkling Blend

**COUNTRY:** France

**REGION:** Champagne

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

*"Disgorged in November 2022 with two grams per liter dosage, the NV Extra-Brut Cuvée No. 746 is based on the 2018 vintage. The grapes were sourced from Avize and Oiry (32%) and Hautvillers (68%). Showing nicely, it offers up a delicate, ripe bouquet with aromas of baked bread, ripe orchard fruits, almonds, dried flowers and smoke. Medium to full-bodied, it's fleshy with an enveloping core of fruit, a pinpoint mousse and a delicate, perfumed, ripe orchard fruit-inflected finish." - 92 points, Wine Advocate*

*"It pours a highly reflective straw hue and is aromatically forward out of the gate, with savory appeal and notes of citrus oil as well as juicy ripe berries. The palate is juicy and inviting, with approachable silky fruit and a fine mousse. It has wonderful balance, with the warmth from the vintage, and immediacy as well as structure that should provide a good bit of longevity over the coming 10-15 years." - 94 points, jebdunnuck.com*

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