

CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

CUVEE N° 747 EXTRA BRUT



The 747 is the new release for Jacquesson's 2024 'Programme,' as they call it. Jacquesson now makes a new Cuvée every year, which they label sequentially with a number, this year's being 746.

The base vintage here is from 2018 and contains grapes sourced from Aÿ, Dizy, Hautvillers, Champillon (75%), Avize, and Oiry (25%). The wines are structured, balanced, long and complex.

VARIETAL: Champagne / Sparkling Blend

COUNTRY: France

REGION: Champagne

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

"The NV Extra-Brut Cuvée No. 747 (2019 base) marries textural richness with notable vibrancy. Lemon confit, mint, white pepper, tangerine peel and graphite lend energy throughout. All the elements are very nicely balanced. I especially admire the textural depth here. Spring frost was particularly damaging to the Chardonnay, so the blend is distinctly Pinot-leaning in this release. Dosage is 1.5 grams per liter. Disgorged: October 2023."

- 93 points, Vinous

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