

CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

CUVEE N° 748 DÉGORGEMENT TARDIF EXTRA-BRUT



2020, 55% of the harvest came from Aÿ, Dizy, Hautvillers and Champillon and 45% from Avize and Oiry.

Winter was mild and very wet whereas spring was particularly sunny and dry. After the stormy June weather, drought set in and these conditions prevailed until the end of September. Beautifully balanced and ripe grapes were harvested early from 26th August until 10th September. Respectful soil management and plant cultivation methods with the aim of expressing plot diversity.

Vinification and ageing in large wooden vats on the lees without either filtration or fining. Our Chardonnay grapes characterise this blend despite the addition of reserve wines from the 747 to 743 and the 741 cuvees.

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: 170,320 bottles/8,850 magnums/400 jeroboams

DOSAGE: 2 gr/L

"Jacquesson's NV Extra-Brut Cuvée No. 748 (base 2020), the 20th anniversary of this bottling, is gorgeous. Dried pear, crushed flowers, mint, chamomile and spice all grace the palate. The No. 748 is not quite as austere as some recent releases in this series, which means it will drink quite well right out of the gate. Floral notes lift the finish, adding precision and energy. The No. 748 is one of the most elegant and refined editions of this wine I can remember tasting. Dosage is 2 grams per liter. Disgorged: August 2024."

- 93 points, Vinous

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