

CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

DIZY-TERRES ROUGES PREMIER CRU EXTRA-BRUT 2014



Plot at the foot of a gently-sloping hill facing east. Planted to Pinot Noir with 12,000 vines over 1.33 hectares in 1993. Pruned in the Cordon de Royat method. Harvested on 22nd September 2014. 10.90% abv and 8.1 gr/L acidity.

VARIETAL: Champagne / Sparkling Blend

COUNTRY: France

REGION: Champagne

SOIL: Reddishbrown limestone soil of considerable depth overlaying chalky silt

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

PRODUCTION: 2,504 Bottles and 154 Magnums

DOSAGE: 0 gr/L

DISGORGED: In March 2025

"The 2014 Extra-Brut DIZY-Terres Rouges Premier Cru is a wild, exotic wine. Long aging on the lees and a bit of time post-disgorgement result in a Champagne that is wonderfully expressive right out of the gate. Rose petal, star anise, dried flowers, mint, iron, spicecake and kirsch are some of the many notes that take shape in this dynamic, complex Pinot. The 2014 opens beautifully with time in the glass. Finished with no dosage. Disgorged: March 2024."

- 96 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®