

CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

DIZY-TERRES ROUGES PREMIER CRU EXTRA-BRUT 2015



In 2015, the winter and much of the spring were mild and rainy. A period of drought and high temperatures followed until mid-August. The season ended with alternating cool weather and dry heat. The harvest was very uniform and produced perfectly ripe and healthy grapes, with beautiful balance.

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.

"The 2015 Extra-Brut DIZY-Terres Rouges Premier Cru is bright, airy and nicely lifted. It's an especially floral, mid-weight expression of Pinot Noir. Crushed flowers, dried herbs, spice, cedar and tobacco give the 2015 a strong aromatic presence. Although a bit light, the 2015 is very nicely delineated and also avoids the assertive vegetal notes that afflict so many wines in this vintage. Bottled with no dosage. Disgorged: March, 2023."

- 93 points, Vinous

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