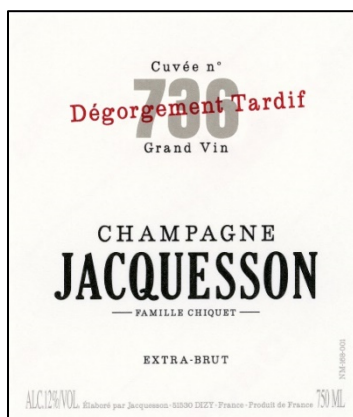




Cuvée 736 Dégorgement Tardif



The NV Cuvée No. 736 Dégorgement Tardif stands in stark contrast to the 735 tasted alongside it. Here the pedigree of the 2008 base vintage comes through loud and clear in the wine's expansive breadth and overall dimension. Dried flowers, mint, herbs, chamomile, dried pear and smoke build to the deep, beautifully resonant finish. Today, the 736 offers a striking balance between the natural vibrancy of the year and the more burnished notes that have developed with extended time on the lees. All the elements are beautifully balanced in this rewarding, enticing Champagne from Jacquesson. All the elements are in the right place. Disgorged November, 2016. Dosage 1.5 gr/l.

93 points –Antonio Galloni, Vinous Media, July 2017

“Cuvée No 736 Dégorgement Tardif” has just been released in the market...and it is really starting to blossom beautifully. The bouquet is a fine blend of apple, pear, brioche, limestone minerality, plenty of smokiness, orange zest and very pretty, nutmeg-like spice tones in the upper register. On the palate the wine is full-bodied, crisp and laser-like in its focus, with excellent mid-palate depth, fine balance and grip, elegant mousse and a fine soil signature on the long, youthful and very long finish. While the Cuvée 736 D.T. is starting to drink nicely, I would still want to keep it tucked away in the cellar for at least another few years and really let it relax structurally and start to hit on all cylinders. Fine, fine juice. (Disgorged November 2016). 2020-2040+.

93+ points –John Gilman, A View from the Cellar, Sept-Oct 2017