

Champagne Jacquesson Dizy



Cuvée 740



The NV Cuvée 740, based on the 2012 vintage, is superb. Rich, ample and creamy, yet with striking translucence, the 740 has it all. A classic Jacquesson Champagne, done in the house's contemporary style, the 740 is a rare young Champagne from this house that will drink well with no cellaring at all. Pastry, orchard fruit, spice, dried flowers and chamomile all flesh out in the glass, but it is the wine's exceptional balance that places it among the region's top bottles. The 740 marks another stylistic shift for Jacquesson in which the preference is to focus more on the character of a specific vintage by lowering the amount of reserve wines from the 30% range, where it has been, to around 20%, where it is now. The 2012 is a blend of fruit from vineyards in Aÿ, Dizy, Hautvillers, Avize and Oiry. Disgorged July 2016. Dosage is 1.5 grams/liter.

94 points –Antonio Galloni, Vinous Media, July 2017

The wine is obviously still very youthful and built for a long and profitable life in bottle, but offers up fine depth and nascent complexity in its aromatic blend of lemon, green apple, chalky minerality, warm bread, spring flowers and a nice top note of citrus zest. On the palate the wine is crisp, full and promising, with a rock-solid core, fine mineral drive, frothy mousse and a very well-balanced finish that closes with brisk acids and fine grip.

93 points –John Gilman, A View from the Cellar, July-August 2017