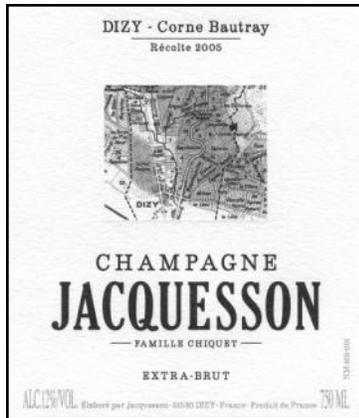


Champagne Jacquesson Dizy



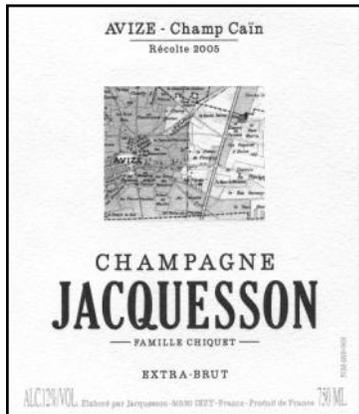
2005 Single Vineyard Reviews eRobertParker.com, Stephan Reinhardt, March 2016

Dizy Corne Bautray 2005



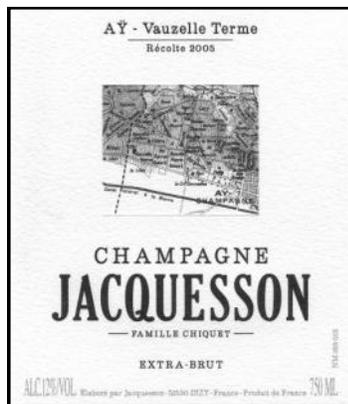
*A really complex and fresh brioche and vanilla bouquet with refreshing lemon flavors opens the 2005 Dizy Corne Bautray Extra Brut. This wine is sourced from a steep, one-hectare, southwest-facing Premier Cru Chardonnay vineyard that was planted with 9,000 vines per hectare in 1960 on Campanian chalk, with a two to three-meter thick, gravelly structured clay and silt layer. This is a rich, explosively fresh and very complex, highly mineral Premier Cru with a long and fascinatingly salty and grippy finish. With 11.3% alcohol and 7.2 grams per liter of total acidity, this is a very expressive Champagne and has great character. The 2005 was the first Corne Bautray that was disgorged with a minimum of dosage (1.5 grams per liter). The wine was been produced in 1995 for the first time, then again in 2000, 2002 and 2005. **94 points***

Avize Champ Caïn 2005



*Very discreet but mineral and complex on the fresh and chalky nose opens the 2005 Brut Grand Cru Avize Champ Caïn. This is a very elegant, highly complex and very salty Grand Cru made from a south-facing 1.35 hectare single vineyard Chardonnay, which was planted in 1962 on pure limestone with almost no top soil. The millésime 2005 is a highly complex and refreshing, firmly structured and tension-filled wine of great finesse and elegance. It's all this: pure terroir, pure chalk and pure Jacquesson, but most of all -- extremely stimulating. However, don't waste its talents because I suppose the future of this outstanding Champagne is far ahead from now. **95+ points***

Aÿ Vauzelle Terme 2005



*From a tiny 30-acre plot that Jean-Hervé Chiquet calls their best terroir (although its very sensitive to botrytis and does not get its grapes to full ripeness very often), the very rare 2005 Extra Brut Aÿ Vauzelle Terme opens with a very clear and intense, but also delicate sweet cherry bouquet intermixed with chalky and iodine flavors. The wine was opened four hours before and offers a lovely, fresh and fruity taste and a chalky/dusty texture along with white and red fruit flavors, as well as some dashes of lemon juice. This is a fascinatingly firm and very mineral Champagne full of vibrancy, finesse and delicacy. A serious and expressive terroir wine indeed and one of my absolute favorite Champagnes of 2015. **95 points***