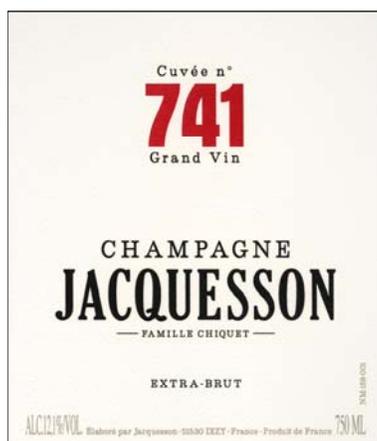




JACQUESSON • DIZY

Jacquesson's transformation into a small, grower estate over the last handful of years is nothing short of remarkable. Readers who haven't tasted these Champagnes in some time owe it to themselves to do so. Today, Jacquesson is among Champagne's elite producers, that much is certain.

–Antonio Galloni, vinousmedia.com, July 2015



- Jacquesson was founded in 1789, the year of the French Revolution. The Chiquet family acquired the house in 1974; brothers Jean-Hervé and Laurent Chiquet took over in the mid-1980s and are continuing the revolution!
- The house owns 69 acres with annual options to farm an additional 7 acres, and it has buying contracts on 20 acres. 80% of production comes from its own vines.
- Production: 25,000 to 28,000 cases per year.
- In the vines:
 - Sustainable: no herbicides or pesticides are used.
 - Rows are tilled; grass is sown.
 - Only organic fertilizers are used.
 - Pruning is designed to set a crop that can ripen properly (i.e., for a low crop).
 - Canopy management is stressed to ensure air flow and lessen mildew and oidium pressure.
- In the cellar:
 - Traditional vertical presses are used.
 - Only the first pressing of the grapes is used; the free run juice (which cleans the grapes) and second and third pressings are sold off.
 - Exclusively indigenous yeast fermentations.
 - Fermentations and ageing take place in neutral *foudres*.
 - Malo is not blocked because acidity is never lacking and because blocking requires sterile filtration and/or heavy additions of SO₂.
 - No cold stabilization or fining or filtration.
- Flagship wine: the 700 series (fully 95% of Jacquesson's production).

Cuvée 741 (based on 2013)

18/20 J. Robinson, July 2018

93 pts Vinous, July 2018

"I challenge anyone not to enjoy this," writes Jancis Robinson in her recent Champagne coverage. Deep, rich, and vinous Champagne with terrific persistence and mineral cut. Drinks and ages more like a vintage bottling than a non-vintage. All grand and premier cru fruit from the Grande Vallée de la Marne and the Côte des Blancs. Roughly 50% Chardonnay and equal parts Pinot Noir and Meunier. 20% reserve wines predominantly coming from older 7-series blends (a de facto perpetual reserve). Dosage is only 2.5g/L. 212,788 bottles, 8,806 magnums, 302 jeroboams were produced.

Cuvée 737 Dégorgement Tardif

92+ pts Vinous, July 2018

A wine of terrific breadth and complexity from the 2009 vintage, harvested at maturities very similar to 2002. 14,460 bottles and 660 magnums were held back from the original tirage and were aged for ninety months on their lees, then disgorged in November 2017. Dosage 1.5 g/L.

Dizy Terres Rouges Rosé 2011

92 pts Vinous, July 2018

Likely the last rosé ever made from this vineyard (after 2011 Jacquesson has vinified this parcel as a blanc de noirs)! From 50% rosé de macération (saignée) and 50% free run juice from Terres Rouges, a vineyard growing on a broad bench below the Reims Mountain but above the town of Dizy. The red soil is limestone-based on top of chalky silts, and the Chiquets farm nearly 15 acres here – of which 3.3 acres of Pinot Noir are dedicated to this rosé. All grapes were destemmed and crushed. 6,140 bottles, 250 magnums. Disgorged January 2018. Zero dosage.

Millésime 2002 Dégorgement Tardif

90 pts Vinous, July 2018

Following the legendary 2002 vintage, Jacquesson quit making blended vintage Champagne to concentrate on its 700 series and small production, single vineyard wines. This is the final millésime blend, and what a finale! Aged on the lees at the domain for 15 years and disgorged in December of 2017. 43% Chardonnay and 57% Pinot. 5,050 bottles, 190 magnums. Dosage 1.5 g/L.