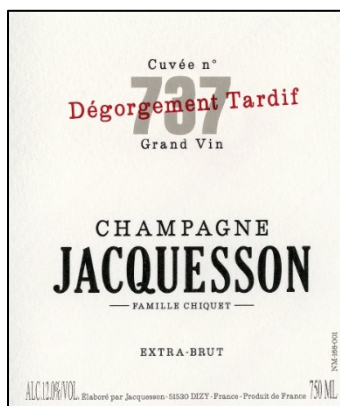




## Cuvée 737 Dégorgement Tardif



*The Cuvée No. 737 Dégorgement Tardif shows all the radiance and suppleness of the base 2009 vintage. Racy, silky and polished, with plenty of near-term appeal, the 737 is a gorgeous Champagne to drink now and over the next handful of years. Expressive orchard fruit, mint and white pepper notes are nicely pushed into the foreground. This is the first vintage that is aged on the cork. Disgorged November 2017.*

92+ points –Antonio Galloni, Vinous Media, July 2018

*The intensely white-golden colored NV Cuvée No 737 Dégorgement Tardif Extra-Brut is based on the 2009 vintage and includes roughly 20% of reserve wines. It was aged for 90 months on the lees before the disgorgement in November 2017. The bouquet is rich and aromatic yet very fine, showing a nice oxidative style and refreshing citrus flavors. The palate is highly elegant, finessed, well-balanced and quite charming, and there is no analytical sweetness except for the dosage of no more than 1.5 grams per liter. The 737 DT has enough fruit and roundness that it is already pretty accessible; nevertheless, Jean-Hervé asked me to taste it again in the summer, noting, "The later the better." The finish is pure, fresh and salty but also juicy. Quite lean. Tasted April 2018. The fabulous 737 DT will be released in September this year.*

92+ points –Stephan Reinhardt, The Wine Advocate, June 2018

The following has also reviewed this wine:

94 points- [jamessuckling.com](http://jamessuckling.com), September 2018