

# Champagne Jacquesson

## Dizy



### Current releases

- *Cuvée 740*: Cuvée 740 is based on the excellent 2012 vintage. It is the first 7-series to use around 20% re-serve wines rather than the previous norm of around 30%, and it is the first to have most of this reserve wine come from older 7-series blends rather than the house's standard stocks of reserve wines.

The winter of 2012 was cold, with the spring and early summer being very wet, resulting in serious attacks of mildew. The latter half of the growing season saw superb weather, however, giving grapes of remarkable quality albeit low quantity (the production of 740 is 20% less than that of 739). 195,836 bottles, 7,696 magnums, and 250 jeroboams.

- *Cuvée 741*: Jacquesson's vineyards, located in the northern end of the Côte des Blancs and in the Grande Vallée de la Marne, largely escaped the difficult rains coming at harvest in 2013 that affected other zones in the appellation (the Aube and northern part of the Montagne de Reims in particular). Cuvée 741 is based on 2013 and its quality may come as a surprise for those guided by vintage reports. This wine follows the immensely successful 740, based on 2012, and tasting the two wines side by side is fascinating--and a study in contrasts for anyone wanting to understand why Jacquesson abandoned the NV concept of consistency in favor of the 7-series. The wines share Jacquesson's hallmark breadth, complexity of flavor, and finesse, but the aromatic and flavor components differ markedly.

The winter of 2013 was very cold and snowy, with spring and early summer staying cold and damp, causing *coulure* and *millerandage* as well as delaying the flowering. August and September, however, were warmer and drier, giving a late but excellent harvest. The Pinot Noir from Ay and Dizy and the Chardonnay from Avize were especially successful. Roughly 20% reserve wine was included in the blend.

- *Cuvée 736 Dégorgement Tardif*: Cuvée 736 late-disgorged is based on the great 2008 vintage (a fact that we could not directly state on the back label because of rules regulating non-vintage and vintage wines, so instead we made the Lot number be the vintage). Twenty thousand bottles and one thousand magnums were held back from the original *tirage* and were aged for eighty-eight months on their lees, then disgorged in November 2016.

- *Cuvée 737 Dégorgement Tardif*: Cuvée 737 late-disgorged is based on vintage 2009. This wine spent 90 months on its lees under cork (rather than crown cap); 14,600 bottles and 660 magnums were disgorged in November 2017. Following a rainy spring, the summer of 2009 was dry and warm in Champagne and the weather at harvest was magnificent. The grapes were harvested in superb shape and had a maturity similar to 2002.
- *Dizy Corne Bautray*: During the 1990s the Chiquets were improving their farming and re-discovering their terroirs. Their one hectare (2.5 acres) of Corne Bautray Chardonnay way up on top of a steep hill above Dizy particularly impressed them in the harvest of 1995, and they made an experimental cuvée from it (2000 was the first commercial release). The vines were planted in 1960, face southwest, and grow in relatively thick alluvial topsoil. This soil is a layer of loose clay-silt packed with pebbles, giving good drainage, and provides a bed as deep as nine feet overtop the ever-present Campanian chalk—which these old vines reach down to for water. The wine is remarkable for its elegant power.
  - *Dizy Corne Bautray 2007*: In this vintage only the Corne Bautray was bottled; the other cuvées went into the 7-series. Winter and spring of '07 were both mild and wet, while summer was cold with lots of storms until the end of August when good weather arrived. Corne Bautray was harvested on September 9th, 2007. It has 10.8 degrees of alcohol, 8.2 g/l of acidity. 430 cases of 750 MLs and 100 (3-pack) cases of magnums were bottled in June, 2008 and were disgorged in January 2016. Zero dosage.
- *Dizy Terres Rouges Rosé*: Jacquesson stopped making blended rosés after 1997 in favor of *rosé de macération* (saignée) from a specific site, which better suited its philosophical outlook. This was done in 2003 and 2004, and the site chosen was Terres Rouges, a vineyard growing on a broad bench below the Reims Mountain but up above the town of Dizy. The red soil is limestone-based on top of chalky silts, and the Chiquets farm nearly 15 acres here, dedicating a 3.3 acre parcel of Pinot Noir to the production of this rosé. In 2008, they tweaked the method of production, de-stemming all of the grapes and letting half of them macerate in tank for 25 hours (as was done entirely in 2003 and 2004); while the other half was "slow-pressed" during a 4-hour settling in the horizontal press. All of the wine was raised in older oak casks, and the dosage is 3.5 grams per liter.

- *Dizy Terres Rouges Rosé 2008*: In 2008, they tweaked the method of production, destemming all of the grapes and letting half of them macerate in tank for 25 hours (as was done entirely in 2003 and 2004); while the other half was "slow-pressed" during a 4-hour settling in the horizontal press. All of the wine was raised in older oak casks, and the dosage is 3.5 grams per liter.
- *Dizy Terres Rouges Rosé 2009*: In 2009, they continued with the same method of production as the previous year. Harvest was September 19th and all of the grapes were destemmed and crushed. It has 11.7 degrees of alcohol and 6.5 g/l of acidity. 741 cases of 750 MLs and 100 (3-pack) cases of magnums were bottled in June 2010 and were disgorged January 2016. Zero dosage.
- *Avize Grand Cru 2000 Dégorgement Tardif*: Spring temperatures in 2000 were the highest on record since 1956. July and August, however, were on the cold side and stormy until the end of August, when fine weather arrived. The harvest was consistent, healthy, and ripe. 122 cases of 750MLs and 38 cases of magnums were bottled in 2001 and disgorged in January 2016. Dosage 1.5 g/l. Chardonnay.
- *Millésime 2000 Dégorgement Tardif*: Spring temperatures in 2000 were the highest on record since 1956. July and August, however, were on the cold side and stormy until the end of August, when fine weather arrived. The harvest was consistent, healthy, and ripe. The grapes (50% Chardonnay, 50% Pinot Noir) came from the Marne Valley, the Reims Mountain, and the Côte des Blancs. 122 cases of 750 MLs and 65 (3-pack) cases of magnums were bottled in 2001 and disgorged in January 2016. Dosage 1.5 g/l.