



The Wine Advocate
Tasting History



NV Jacquesson Brut Cuvee No 736

A Champagne Blend Dry White Sparkling wine from Dizi, Champagne, France

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #1112 Nov 2012	Antonio Galloni	(90-92)	Drink: 2013 - 2023	\$80 (80)

I also tasted the NV Brut Cuvee No. 736, which Jean-Herve Chiquet disgorged 'a la volee,' which means the wine is not technically finished, hence the score in parentheses. The 736 is based on the 2008 vintage, a year that yielded pure, racy Champagnes built on energy and tension, a style I personally like quite a bit. The 736 presents incredible aromatic nuance and layers of finely sculpted, chiseled fruit. An intense, saline and citrus-laced finish rounds things out in style. This is shaping up to be a great 700-series Champagne from Jacquesson, perhaps the best yet. Anticipated maturity: 2013-2023.

I have to say, I was totally blown away by the wines I tasted with proprietor Jean-Herve Chiquet at Jacquesson this year. I can't think of another estate in Champagne that has so successfully transformed itself in just a handful of years. Most Champagne fans are familiar with the house's 700-series NV wines, which remain absolutely delicious, fairly priced and relatively easy to find. Over the last ten years so, Jacquesson has also stepped up their program of single-vineyard wines. Quantities are tiny and prices are high, but these are now some of the most compelling wines in the entire region. If you haven't tasted the Jacquesson wines lately, you owe it to yourself to do so.

Importer: Vintage 59 Imports, Washington DC; tel. (202) 966-9218

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2007 Jacquesson Extra Brut Rose Terres Rouges

A Champagne Blend Very Dry Rose Sparkling wine from Dizi, Champagne, France

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #1112 Nov 2012	Antonio Galloni	93	Drink: 2012 - 2017	\$193 (193)

The 2007 Extra Brut Dizi Terres Rouges is 100% Pinot Noir macerated on the skins. A deep, richly-colored wine, the 2007 bursts from the glass with intense red cherries, freshly cut flowers, mint and licorice. The 2007 boasts striking inner perfume and dazzling overall balance. This just screams Pinot. Quite frankly, the 2007 is nearly impossible to spit. I would prefer to drink the 2007 in its exuberant youth while the fruit retains its presence and sheer raciness. This is another terrific showing from Jacquesson. Anticipated maturity: 2012-2017.

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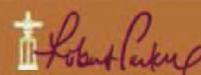
2002 Jacquesson Brut Ay Vauzelle Terme

A Champagne Blend Dry White Sparkling wine from Ay, Champagne, France

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #1112 Nov 2012	Antonio Galloni	96	Drink: 2012 - 2022	\$300 (300)

Jacquesson's 2002 Brut Ay Vauzelle Terme oozes class. A big, intense wine, the Vauzelle Terme is endowed with stunning depth. Pinot Noir seems inherently better suited to vinification in oak, and it shows in this vivid, kaleidoscopic Champagne. Seemingly endless layers of fruit built to a huge, creamy finish that satisfies all of the senses. Even with all of its density, there is plenty of underlying energy and finesse to ensure many years of fine, highly pleasurable drinking. Anticipated maturity: 2012-2022.

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2002 Jacquesson Brut Avize Champ Cain

A Champagne Blend Dry White Sparkling wine from Avize, Champagne, France

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #1112 Nov 2012	Antonio Galloni	96	Drink: 2012 - 2022	\$300 (300)

The 2002 Brut Avize Champ Gain is breathtakingly beautiful in the way it fleshes out in seemingly all directions. Layers of fruit blossom in the glass, fleshing out the wine's broad-shouldered frame with considerable class and pure pedigree. Mineral notes play an important role as this vivid, delineated Champagne continues to grow in the glass. Additional time in bottle has done the Champ Gain wonders. This is fabulous wine to observe in the glass, as its upward trajectory seems to have virtually no limit. What a great showing! Anticipated maturity: 2012-2022.