



The
WINE
ADVOCATE

**JACQUESSON NV BRUT CUVÉE N°733
DIZY (\$65,00) SPARKING WINE 92**

Distinct notes of smoke, graphite and chalk emerge as the NV Brut Cuvée N°733 opens up in the glass.

This focused, taut Champagne offers exceptional harmony in a focused and energetic style.

A gorgeous array of minerals, grapefruit and lemon comes to life on the perfumed, vibrant finish.

The NV Brut Cuvée N° 733 is 52% Chardonnay, 24% Pinot Meunier and 24 % Pinot Noir from grand cru and premier cru villages in the vallée de la Marne and Côte des Blancs.

The majority of the wine in the 733 is 2005 (78%).

The wine was fermented and aged on its lees in barrel, bottled without filtration and disgorged in the first quarter of 2009 with a dosage of 2,5 grams per liter.

This signature wine is a great effort from Jacquesson.

Anticipated maturity : 2009- 2014.