

# CHAMPAGNE JACQUESSON

## THE PROGRAM

# 2015



### Cuvée n° 738

◆ 2010 was rather a difficult year: winter and spring were cold and dry, early summer was relatively fine but the end of the season was cool and wet. After sorting, the grapes presented were in good condition and produced fine, elegant, fresh wines especially in the Chardonnays. The final blend was 61% Chardonnay, 18% Pinot Noir and 21% Pinot Meunier with reserve wines 33% of the total.

◇ 254,774 bottles, 9,981 magnums and 300 jeroboams.



### Cuvée n° 739

◆ 2011. Winter was freezing and wet, spring was very hot and dry although there were occasional frosts, a gloomy start to summer but the growing season finished with much better weather. The wines produced were fine, harmonious and balanced. The blend consists of 57% Chardonnay, 21% Pinot Noir and 22% Pinot Meunier, with reserve wines of 31%.

◇ 264,292 bottles, 10,250 magnums et 304 jeroboams.



### Cuvée n° 734 Dégorgement Tardif

▷ 15,435 bottles and 757 magnums kept on their lees for more than seven years before disgorgement in October 2014.

◆ The 2006 growing season saw a cold and snowy winter, a mild but stormy spring, a summer that was very warm to start with but which finished cold and rainy. It was necessary to sort quite strictly but the Chardonnays were very fine and the Pinots vinous and powerful. The blend was 54% Chardonnay, 20% Pinot Noir and 26% Pinot Meunier with reserve wines comprising 27% of the whole.



### DIZY - Corne Bautray / Récolte 2005

▷ At the top of a steep slope facing south-west; clay and alluvial silt filled with millstone grit gravel on Campanian chalk; 9,000 vines planted to Chardonnay over 1 hectare in 1960. Chablis pruning.

◆ 2005 saw a cold and dry winter, a tranquil and warm spring, a hot and humid summer but with a very fine end to the season. The grapes were picked on the 22<sup>nd</sup> of September 2005, 11,3 degrees of alcohol, 7,2 gr/l of acidity.

◇ 4,912 bottles and 300 magnums. Mise en bouteille on the 20<sup>th</sup> of June 2006. Disgorged in February 2015.



### AVIZE - Champ Caïn / Récolte 2005

▷ Situated at the bottom of the slope facing due south; calcareous soil of a clayey, sandy, silty structure over blocks of Campanian chalk; planted to Chardonnay with 12,000 vines over 1,3 hectares in 1962. Chablis pruning.

◆ 2005 saw a cold and dry winter, a tranquil and warm spring, a hot and humid summer but with a very fine end to the season. The grapes were harvested on the 20<sup>th</sup> of September 2005, 10,7 degrees of alcohol, 7 gr/l of acidity.

◇ 9,544 bottles and 500 magnums. Mise en bouteille on the 18<sup>th</sup> of May 2006. Disgorged in February 2015.



### Aÿ - Vauzelle Terme / Récolte 2005

▷ The site is mid-slope facing due south; alluvial calcareous top soil over blocks of Campanian chalk; planted to Pinot Noir with 2,500 vines over 0,3 hectare in 1980. Cordon de Royat pruning.

◆ 2005 saw a cold and dry winter, a tranquil and warm spring, a hot and humid summer but with a very fine end to the season. The grapes were picked on the 23<sup>rd</sup> of September 2005 with 10,9 degrees of alcohol, 6,4 g/l of acidity.

◇ 2,296 bottles and 200 magnums. Mise en bouteille on the 20<sup>th</sup> of June 2006. Disgorged in February 2015.