

# CHAMPAGNE JACQUESSON

— FAMILLE CHIQUET —

## THE PROGRAM

# 2017



### Cuvée n° 740

◆ Our 2012 harvest from Ay, Dizy, Hautvillers, Avize and Oiry. Winter was long and cold; spring and early summer were very wet and there were severe attacks of mildew. However, a superb end to the growing season gave us a small crop of remarkable quality. The Cuvée is completed with several reserve wines from previous 700 Cuvées.

◇ 195,836 bottles, 7,696 magnums and 250 Jeroboams.

### Cuvée n° 736 *Dégorgement Tardif*

▷ 20,000 bottles and 1,000 magnums held back from the original *tirage*. 88 months on the lees with a late disgorgement in November 2016.

◆ 2008. Winter alternated between periods of extreme cold and mild weather; spring was cool and rainy, with some frosts; the summer was cool, dry and windy. September was superb allowing us to bring in a harvest of healthy and mature grapes in perfect condition.

### *Lieux-dits 2008 & 2009*

*2008 and 2009 are both exceptional vintages. Due to their ability to sustain a longer ageing period than normal, we have decided to delay the release of the Single Vineyards from these two years until some time in the future - later than might normally be the case.*

