

Jacquesson “Cuvée No. 741” Extra Brut (Dizy)

The Jacquesson “Cuvée No. 741” Extra Brut is from the base year of 2013 and includes approximately twenty percent reserve wines in the cuvée. This year the *cépages* is fifty-seven percent chardonnay, twenty-two percent pinot meunier and twenty-one percent pinot noir, with the wine disgorged in September of 2017 and finished with a quite low *dosage* of 2.5 grams per liter (though this is up a full gram from the Cuvée No. 740). The wine is quite beautiful already on the nose, wafting from the glass in a complex blend of apple, pear, warm bread, a touch of hazelnut, a superbly complex base of soil tones and a touch of dried flowers in the upper register. On the palate the wine is full-bodied, bright and quite open structurally, with fine acids, pinpoint bubbles, lovely focus and grip and a long, nicely mineral and bone dry finish. For my palate, the low *dosage* has me wanting to tuck this away for two or three more years before having at it in earnest, but for those that really like low *dosage* bubbly, it is already drinking quite nicely today. It is certainly not as tight structurally out of the blocks as the Cuvée No. 740 and will drink earlier on in its evolution. 2018-2040+. 92.