

## VIEW FROM THE CELLAR

By John Gilman

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### Jacquesson “Cuvée No. 743” Extra Brut NV (Dizy)

Jacquesson’s “Cuvée No. 743” non-vintage Extra Brut is from the base year of 2015. As the house these days prefers not to share the exact *cépages* of each wine, but rather which villages the fruit hails from, it includes this year sixty percent fruit from the villages of Aÿ, Dizy and Hautvillers and forty percent from Oiry. The *vins clairs* were barrel-fermented and aged in older *foudres* and the wine was disgorged in August of 2019 and received no *dosage* this year. It offers up a superb nose of white peach, apple, almond, a beautiful base of soil tones, brioche and just a whisper of buttery oak. On the palate the wine is bright, deep, full-bodied and complex, with excellent focus and grip, refined *mousse* and excellent precision on the long, classy finish. Even though this is non-*dosé* this year, the acids are beautifully buried in the wine and there is no need for any buffering from *dosage*. The Cuvée 743 is certainly approachable today, as it is so exquisitely balanced, but this is a wine built for the long haul and ideally, I would leave it alone in the cellar for at least another five to ten years. This is simply an outstanding rendition of this iconic cuvée from Jacquesson! 2020-2050. **93.**

### Jacquesson “Cuvée No. 742” Extra Brut NV (Dizy)

Another nine months have passed since I last had a chance to taste a bottle of Jacquesson’s “Cuvée No. 742” and the wine continues to blossom beautifully. The wine is from the base year of 2014 and the wine was finished with a *dosage* is of 1.5 grams, after its disgorgement in January of 2019 (which is six months later than the last example of the 742 that I tasted). The wine is excellent on both the nose and palate, with the bouquet offering up notes of apple, chalky minerality, pear, fresh almond, spring flowers and a hint of oak. On the palate the wine is pure, full-bodied and zesty, with an excellent spine of acidity, a fine core and soil signature, elegant, pinpoint bubbles and a long, complex and very classy finish. Like all of Jacquesson’s wines today, this is built for the long haul and will be an even better drink a decade down the road, but it is starting to stir and is already awfully easy to drink. I would still try to give it at least a few more years’ worth of bottle age to really let it open up. 2022-2055. **92.**

### **Jacquesson “Cuvée No. 738 DT” Extra Brut NV (Dizy)**

These days, the Chiquet brothers prefer to discuss their blend in terms of villages where the fruit was sourced for this bottling, rather than the *cépages*, but as I had the pleasure to taste this wine on release, I still have the *cépages* breakdown as well. The mix of crus that this wine hails from includes Aÿ, Dizy, Hautvillers, Oiry and Avize and the wine is from the base year of 2010. The *cépages* is sixty-one percent chardonnay, twenty-one percent pinot meunier and eighteen percent pinot noir. The original release was disgorged back in March of 2015 and saw a *dosage* of 2.5 grams per liter. The late release spent an additional four-plus years on its fine lees prior to disgorgement in June of 2019 and was finished with a lower *dosage* of .75 grams per liter. The wine is beautifully expressive aromatically after its eight years *sur latte*, offering up a refined constellation of apple, pear, hazelnut, warm bread, a lovely base of chalky soil tones, a touch of straw and a smoky topnote. On the palate the wine is crisp, full-bodied and beautifully mineral in personality, with a fine core of fruit, refined *mousse* and excellent focus and grip on the long, vibrant and complex finish. With its negligible *dosage*, this wine is still plenty taut structurally, but it has blossomed and is drinking beautifully today. 2020-2045. **92.**