

2002 Jacquesson Brut Avize Champ Cain

The 2002 Brut Avize – Champ Cain comes across as a bit more linear and focused than the Dizy. It shows gorgeous energy in its ripe, varietal Chardonnay fruit, graphite, pencil shavings and spices. This subtle, impeccable mid-weight Champagne should drink well for another handful of years. It is the most understated of the 2002 lieu-dits. Dosage is 2 grams per liter. Anticipated maturity: 2011-2017.

Importer: Vintage 59 Imports, Washington DC; tel. (202) 966-9218

- Antonio Galloni (November, 2011)

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2002 Jacquesson Brut Ay Vauzelle Terme

The 2002 Brut Ay – Vauzelle Terme is arguably the most interesting of these three 2002 lieu-dit Champagnes from Jacquesson. Ripe red berries, flowers, spices and mint are some of the many notes that emerge from this fleshy, opulent Champagne. The Pinot Noir seems better suited to the vinification and aging in oak. The aromas and flavors meld together seamlessly on the round, creamy finish. The Ay – Vauzelle Terme is stunning, especially if given some time in the glass. Dosage is 2 grams per liter. Anticipated maturity: 2011-2018.

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NV Jacquesson Brut Cuvee N 735

The NV Brut Cuvee N° 735 is a gorgeous, fleshy wine laced with radiant fruit. Lemon, white flowers, spices and crushed rocks are some of the notes that inform this deep, satisfying Champagne. A round, creamy finish wraps things up in style. The 735 got better and better over time, always a good sign. The 735 is 72% 2007 juice, 47% Chardonnay, 33% Pinot Noir and 20% Meunier. It is a bit richer, rounder and more immediate than the 734, not a bad thing for a wine meant to be enjoyed on the young side. This bottle was disgorged in the first quarter, 2011. Anticipated maturity: 2012-2015.

This is a fabulous set of wines from Jacquesson. The house's Champagnes are distinguished by their textural elegance and sheer pedigree.

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2002 Jacquesson Brut Dizy Corne Bautray

The 2002 Brut Dizy – Corne Bautray flows across the palate with layers of expressive Chardonnay fruit, spices, flowers, pastry and hazelnut. The Dizy – Corne Bautray is a totally fascinating wine. The 50 year-old vines along with vinification and aging in oak give the wine considerable richness, which allows the non-dosage style to come through beautifully. This is an implosive, huge Champagne loaded with class and pedigree. I loved it. Anticipated maturity: 2011-2018.

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