

Allen Meadows – October 2020

Jacquesson (Dizy)

Jacquesson is one of Champagne's most venerable houses, not only predating Krug, but giving birth to it, when in 1843 Johann-Joseph Krug left Jacquesson to form his own house. Brothers, Laurent and Jean-Hervé Chiquet, took the reins from their father in the 1980s. They later retired, after 150 years, its non-vintage blend and replaced it with a single-vintage-based cuvée, which changes yearly. So they set out to make the best possible blend for each vintage, rather than making a consistent wine every year. Starting with the 2000 vintage, Jacquesson announced they will now use a numbered, vintage-based cuvée (the first being 728). Each year a new subsequently numbered cuvée is released, with No. 734 based on the 2006 vintage, No. 733 on the 2005 vintage, etc. Jacquesson also produces small quantities of its terroir-based cuvées, each from a specific parcel of vines. The *lieu-dit* (single-vineyard) lineup includes: Champ Cain, 100% Avize Chardonnay; Corne Bautray, 100% Dizy Chardonnay; Vauzelle Terme, 100% Aÿ Pinot Noir; and a *saignée* rosé, Terres Rouge, which, from 2007 onwards, will be produced entirely from Pinot Noir. (Vintage '59 Imports, www.vintage59.com, Washington D.C, USA.).

NV Extra Brut – Cuvée 738 Dégorgement Tardif: (from the 2010 harvest from Aÿ, Dizy, Hautvillers, Avize and Oiry, plus some reserve wines; disgorgement June 2019 after 96 months on the lees, dosage 0.75 g/L). A fully mature and attractively yeasty nose is beautifully complex, freely offering up notes of baked bread, poached pear and lemon confit. There is the same outstanding complexity on the utterly delicious flavors that are underpinned by a moderately fine mousse, all wrapped in a lingering and balanced finale. Despite the low dosage, this drinks less dry than the Extra Brut designation would suggest. In sum, this is really lovely stuff. 93/now+

NV Extra Brut – Cuvée 743: (from the 2015 harvest, 60% comes from Aÿ, Dizy, Hautvillers, 40% is from Avize and Oiry, plus some reserve wines; disgorgement August 2019, no dosage). Here too there is a whiff of baked bread to the citrusy aromas of Meyer lemon, green apple and an interesting hint of rose petal along with plenty of overt yeast influence. There is both good body and richness to the intense if not especially refined full-bodied flavors that culminate in a bitter lemon rind finish that is noticeably drier than the Cuvée 743. To my taste this is drinking well now though it will certainly hold. 91/now+

2009 Extra Brut – Dizy Corne Bautray: (from chardonnay vines planted in 1960, unfiltered, disgorgement April 2019, no dosage). A distinctly cool nose reflects moderately mature aromas of apple, citrus, quinine and plenty of yeast influence. The wonderfully refined and precise flavors are supported by a strikingly fine and firm mousse that makes clear that this should age as long as anyone would reasonably like. This very dry effort possesses excellent depth and persistence and overall, this is a refined yet powerful and punchy blanc de blancs that is very much still on the way up. In a word, terrific. 95/2024+

2009 Extra Brut – Avize Champ Cain: (from chardonnay vines planted in 1962, unfiltered, disgorgement April 2018, dosage 2.5 g/L). There is only a suggestion of maturity to the markedly reserved nose that combines notes of yeast with those of apple cider and brioche. The attractively textured medium-bodied flavors possess a caressing and very rich if somewhat less elegant mouthfeel compared to that of the Corne Bautray while delivering fine length on the dry but not really austere finale. Lovely and understated in style and for my taste, fully mature. 93/now+

2009 Extra Brut – Aÿ Vauzelle Terme: (from pinot noir vines planted in 1980, unfiltered, disgorgement May 2019, 0 dosage). Here the restrained nose isn't quite as elegant as the two blanc de blancs though I very much like the complexity and layering of the citrus and floral-inflected aromas of apple, baked bread and rose water-scented nose. There is evident power to the full-bodied and muscular flavors that possess a generous, indeed almost foamy, effervescence while delivering fine depth on the wonderfully long and markedly dry finale. Like the Corne Bautray, this is still on the way up and a few years of additional patience are in order. 93/2024+