

Jacquesson

This is another stellar set of new releases from Jacquesson. The flagship Cuvée No. 742 is of note, as it is based on 2014, a tricky vintage. "We had rain and rot at the very end, but the difference between now and a generation ago is that today we have the tools and know-how to sort out the rot," Jean-Hervé Chiquet told me. Readers will note that there is no new release of the Dégorgement Tardif (late-disgorged) 700-series Champagne. "We want to increase the time between the first and second releases so that the wines are more different." Chiquet added. The 2008 lieu-dits are also deserving of serious attention. These are the first lieu-dit Champagnes Jacquesson has aged under cork.

From The 2019 Champagne Summer Preview (Jul 2019) by Antonio Galloni

Vintage	Producer	Name	Tasting Notes	Score	Author	Drinking Window	Release Price	Review Date
NV	Jacquesson	Extra-Brut Cuvée No. 742 (2014 base)	The Extra-Brut Cuvée No. 742, based on the 2014 vintage, is a gorgeous wine. In this release, the Cuvée seems especially marked by Pinot in both its flavor profile and texture. Dried pear, hazelnut, mint, chamomile and dried flowers all grace this rich, beautifully resonant Champagne from Jacquesson. Best of all, the 742 will drink well with minimal cellaring. The 700-series Champagnes are often superb; the 742 is an especially fine edition. The blend is 59% Pinot Noir (from Aÿ, Dizy and Hautvillers) and 41% Chardonnay (from Avize and Oiry). Dosage is 1.5 grams per liter. -- Antonio Galloni	94	Antonio Galloni	2020 - 2030	Not Available	juil-19
2008	Jacquesson	Extra-Brut Corne Bautray	The 2008 Extra-Brut Corne Bautray, 100% Chardonnay, is a wine of real class and sophistication. Lemon confit, white pepper, chalk and floral notes all open up in the glass, but more than anything else, the Corne Bautray is a wine of total harmony. The finesse of the mousse alone is truly remarkable. Beautifully textured and vinous, with terrific freshness, the 2008 is a regal, impeccably balanced Champagne with tons of pure personality. No dosage. Disgorged: April, 2018. -- Antonio Galloni	95	Antonio Galloni	2019 - 2029	Not Available	juil-19
2008	Jacquesson	Extra-Brut Avize Champ Cain	The 2008 Extra-Brut Avize Champ Gain is rich, ample and creamy. Graphite, dried herbs, hazelnut and tropical notes fill out the wine's ample frame effortlessly. Textural richness and vibrancy melded together make the Champ Gain absolutely compelling. Tropical overtones add shades of nuance to a Champagne that shows all of the resonance and breadth that are such Avize signatures. Dosage is 2.5 grams per liter. Disgorged: April, 2018. -- Antonio Galloni	95	Antonio Galloni	2019 - 2029	Not Available	juil-19

2008	Jacquesson	Extra-Brut Aÿ Vauzelle Terme	The 2008 Extra-Brut Aÿ Vauzelle Terme emerges from a tiny parcel measuring just 0.30 hectares planted by Jean-Hervé Chiquet in 1980. Resonant and silky, with striking layers of nuance, the Vauzelle Terme captures a striking balance between power and translucency that is absolutely compelling. Soaring Pinot aromatics and saline overtones build into the expansive, captivating Pinot. Interestingly, when Chiquet planted this parcel, volume production was the number one objective, so the vineyard is now necessarily farmed with greater attention to managing yields. No dosage. Disgorged: April 2018.	96	Antonio Galloni	2020 - 2030	Not Available	jul-19
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-- Antonio Galloni
