

CHAMPAGNE JACQUESSON

— FAMILLE CHIQUET —

THE PROGRAM **2020**



Cuvée n° 743

◆ 2015, our harvest from Ay, Dizy and Hautvillers (60%) Avize and Oiry (40%). Winter and a large part of spring were mild and wet. There followed a period of dry weather with spells of high temperatures which lasted until mid-August. The growing season ended with alternating periods of cool humidity and dry heat. Picking started on 10 September and ended on the last day of the month. The harvest was very homogenous and produced perfectly ripe and healthy grapes, in reasonable quantities, with a sufficient level of acidity. So, a splendid vintage. Some reserve wines complete the blend.
◇ 215,330 bottles, 10,013 magnums et 302 jeroboams were produced. Dosage: zero.



Cuvée n° 738 *Dégorgement Tardif*

▷ The wines were on the lees for 96 months under cork. 14,910 bottles and 741 magnums underwent their late disgorgement in June 2019. Dosage: 0.75 g/l.

◆ 2010. Winter and spring were cold and dry, the first part of the summer was fine but the end of the season was cooler and showery. After sorting, the harvest was perfectly adequate resulting in elegant wines, fine and fresh, with the chardonnays to the fore. Picking was from 14 to 27 September.



DIZY - Corne Bautray / Récolte 2009

▷ At the top of a steep slope facing south-west; clay and alluvial silt filled with millstone grit gravel on Campanian chalk. 9,000 vines planted to Chardonnay over 1 hectare in 1960. Chablis pruning.

◆ 2009. Winter was cold and dry, while the spring was mild but very rainy, creating the perfect environment for mildew. Fortunately, the summer was hot and dry and the weather at the end of the growing season was magnificent. The grapes were in superb condition with levels of maturity and ripeness that were comparable to 2002. The dreams of a great vintage were fully achieved. Grapes picked on 22 September 2009. 11 deg 6 alc, 7.3 g/l acidity

◇ 5,172 bottles and 300 magnums produced. Bottled on 3 June 2010. Disgorged in April 2019. Dosage: zero.



AVIZE - Champ Cain / Récolte 2009

▷ Situated at the bottom of the slope facing due south; calcareous soil of clayey, sandy, silty structure over blocks of Campanian chalk. Planted to Chardonnay with 12,000 vines over 1.3 hectares in 1962. Chablis pruning.

◆ 2009. Winter was cold and dry, while the spring was mild but very rainy, creating the perfect environment for mildew. Fortunately, the summer was hot and dry and the weather at the end of the growing season was magnificent. The grapes were in superb condition with levels of maturity and ripeness that were comparable to 2002. The dreams of a great vintage were fully achieved. Grapes picked on 18 September 2009. 10.9 deg 9 alc, 7.2 g/l acidity.

◇ 10,306 bottles and 395 magnums produced. Bottled on 3 June 2010. Disgorged in May 2019. Dosage: 1.5 g/l



Aÿ - Vauzelle Terme / Récolte 2009

▷ The site is mid-slope facing due south; alluvial calcareous top soil over blocks of Campanian chalk. Planted to Pinot Noir with 2,500 vines over 0.3 hectare in 1980. Cordon de Royat pruning.

◆ 2009. Winter was cold and dry, while the spring was mild but very rainy, creating the perfect environment for mildew. Fortunately, the summer was hot and dry and the weather at the end of the growing season was magnificent. The grapes were in superb condition with levels of maturity and ripeness that were comparable to 2002. The dreams of a great vintage were fully achieved. Grapes picked on 20 September 2009. 11 deg alc, 6.1 g/l acidity.

◇ 2,522 bottles and 155 magnums produced. Bottled on 3 June 2010. Disgorged in April 2019. Dosage: zero.