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	<b>(Hover for Commentary)</b>							
Vintage	Producer	Name	Tasting Notes	Score	Drinking Window	Release Price	Review Date	
 2008	Jacquesson	<a href="#">Dizy Terres Rouges Rose</a>	The 2008 Dizy Terres Rouges Rosé is striking. An unusual, exotic wine, the 2008 is totally beguiling. Dried rose petals, pomegranate, sweet spices, mint and sweet tobacco meld into a core of beautifully textured, vinous fruit. In 2008, the Terres Rouge is truly a cross between Champagne and wine. I will not be surprised if the 2008 blossoms a bit more with time in bottle. Today, it is a bit compact, but that is not surprising for the year. In 2008, part of the juice was vinified saignée-style. In 2012, the house made this wine as a Blanc de Noirs, and that looks like the direction the Terre Rouge will take in the future. Readers who enjoy the Rosé version will not want to miss the 2008 while it is around.	93+	2014 - 2018	\$200.00	May 2014	
 2007	Jacquesson	<a href="#">Dizy Terres Rouges</a>	The 2007 Extra Brut Dizy Terres Rouges is 100% Pinot Noir macerated on the skins. A deep, richly-colored wine, the 2007 bursts from the glass with intense red cherries, freshly cut flowers, mint and licorice. The 2007 boasts striking inner perfume and dazzling overall balance. This just screams Pinot. Quite frankly, the 2007 is nearly impossible to spit. I would prefer to drink the 2007 in its exuberant youth while the fruit retains its presence and sheer raciness. This is another terrific showing from Jacquesson.	93	2013 - 2017	\$193.00	Oct 2012	
 2004	Jacquesson	<a href="#">Brut Dizy Corne Bautray</a>	The 2004 Brut Dizy Corne Bautray is remarkable for many reasons. One of those is just how vivid the flavors are. An utterly seamless wine, the 2004 Corne Bautray impresses for its exceptional overall balance. Almonds, lemon oil, chalk, sage and light pastry notes develop as this utterly beguiling Champagne shows off its superb pedigree. The 2004 was bottled with no dosage, but that isn't even evident in the least. A wine of notable vibrancy and energy, the 2004 is a wine built on focus and persistence.	95	2013 - 2019	Not Available	May 2013	
 2004	Jacquesson	<a href="#">Brut Avize Champ Gain</a>	The broad shoulders of Avize come through loud and clear in Jacquesson's 2004 Brut Avize Champ Cain. A rich, creamy wine, the 2004 fills out its frame beautifully. Layers of vanilla, pencil shavings, peach, apricot and white flowers all flesh out in the glass. Rich and powerful the Avize impresses for its intensity and pure pedigree. This is a drop-dead gorgeous wine from Jacquesson. Dosage was 1.5 grams per liter.	96	2014 - 2024	Not Available	May 2013	

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<input type="radio"/> ☆	1997	Jacquesson	<b>Brut Millesime</b>	<p>The 1997 Brut is an exotic wine bursting with tons of super-ripe fruit. For reasons I don't fully understand, but perhaps related to the low dosage (3.5 g/l), despite the opulent style, the 1997 Brut comes across as painfully austere on the finish and lacking balance. There is a heaviness and lack of expressiveness here that are perplexing. The 1997 Brut is composed of Chardonnay from Oiry Champ Braux (35%), Avize (9%) and Chouilly (11%), and Pinot Noir from Ay Vauzelle Terme (28%) and Verzenay (17%). The wine was bottled unfiltered and disgorged in the first quarter of 2008, with a dosage of 3.5 grams per liter.</p>	88		\$80.00	Dec 2009
<input type="radio"/> ☆	1997	Jacquesson	<b>Avize</b>	<p>The 1997 Avize Grand Cru is an excellent choice for drinking over the next few years. The aromas and flavors are already a bit forward. Dried pear, smoke, tobacco, licorice and dried flowers wrap around the soft, resonant finish. The style is quite rich and ample, especially next to the 1995.</p>	92	2014 - 2019	\$375.00	May 2014
<input type="radio"/> ☆	1995	Jacquesson	<b>Avize</b>	<p>The 1995 Avize Grand Cru is beautifully complete, layered and nuanced. Almonds, smoke, lemon, apricot pit and white flowers are some of the many notes that take shape in the glass. The 1995 has both the complexity from extended time on its lees and the freshness of a late-disgorged bottling. Today, it is firing on all cylinders. this bottle was aged on the cork and disgorged in September 2013. The Avize Grand Cru, which has since been discontinued, runs its course with the 2000, which will be released in 2016.</p>	95	2014 - 2020	\$450.00	May 2014
<input type="radio"/> ☆	1995	Jacquesson	<b>Brut Millesime</b>	<p>Jacquesson's 1995 Millesime blossoms nicely in the glass. Here, the Chardonnay/Pinot blend works especially well, with the Pinot giving the wine breadth, volume and resonance that the Avize Grand Cru doesn't have. Layers of expressive perfumed fruit flesh out as this broad-shouldered, ample Champagne shows off its considerable personality. The style is a bit on the oxidative side of things, but this is nevertheless a very strong showing for a wine that is now nearly 20 years old. The blend is 60% Chardonnay and 40% Pinot Noir. This bottle was disgorged in September 2013.</p>	94	2014 - 2020	\$450.00	May 2014
<input type="radio"/> ☆	NV	Jacquesson	<b><u>Cuvée No. 733</u></b>	<p>The entry-level NV Brut Cuvée No 733 is exceptional, but some of the estate's higher-end bottlings appear to be works in progress. Distinct note of smoke, graphite and chalk emerge as the NV Brut Cuvée No 733 opens up in the glass. This focused, taut Champagne offers exceptional harmony in a focused and energetic style. A gorgeous array of minerals, grapefruit and lemon comes to life on the perfumed, vibrant finish. The NV Brut Cuvée No 733 is 52% Chardonnay, 24% Pinot Meunier and 24 % Pinot Noir from grand cru and premier cru villages in the Vallée de la Marne and Côte des Blancs. The majority of the wine in the 733 is 2005 (78%). The wine was fermented and aged on its lees in barrel, bottled without filtration and disgorged in the first quarter of 2009 with a dosage of 2.5 grams per liter. This signature wine is a great effort from Jacquesson.</p>	92		\$60.00	Dec 2009

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<input type="radio"/> ☆	1997	Jacquesson	Brut Millesime	The 1997 Brut is an exotic wine bursting with tons of super-ripe fruit. For reasons I don't fully understand, but perhaps related to the low dosage (3.5 g/l), despite the opulent style, the 1997 Brut comes across as painfully austere on the finish and lacking balance. There is a heaviness and lack of expressiveness here that are perplexing. The 1997 Brut is composed of Chardonnay from Oiry Champ Braux (35%), Avize (9%) and Chouilly (11%), and Pinot Noir from Ay Vauzelle Terme (28%) and Verzenay (17%). The wine was bottled unfiltered and disgorged in the first quarter of 2008, with a dosage of 3.5 grams per liter.	88		\$80.00	Dec 2009
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<input type="radio"/> ☆	NV	Jacquesson	<u>Cuvee No. 733</u>	The entry-level NV Brut Cuvée No 733 is exceptional, but some of the estate's higher-end bottlings appear to be works in progress. Distinct note of smoke, graphite and chalk emerge as the NV Brut Cuvée No 733 opens up in the glass. This focused, taut Champagne offers exceptional harmony in a focused and energetic style. A gorgeous array of minerals, grapefruit and lemon comes to life on the perfumed, vibrant finish. The NV Brut Cuvée No 733 is 52% Chardonnay, 24% Pinot Meunier and 24% Pinot Noir from grand cru and premier cru villages in the Vallée de la Marne and Côte des Blancs. The majority of the wine in the 733 is 2005 (78%). The wine was fermented and aged on its lees in barrel, bottled without filtration and disgorged in the first quarter of 2009 with a dosage of 2.5 grams per liter. This signature wine is a great effort from Jacquesson.	92		\$60.00	Dec 2009

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📄 ☆	NV	Jacquesson	<u>Cuvee No. 734</u>	The NV Brut Cuvée N° 734 comes across as tightly wound and focused. Lemon, hazelnuts, flowers and sweet dried herbs are some of the nuances that take shape in the glass in this focused, wiry Champagne. The Cuvée N° 734 is 54% Chardonnay, 26% Meunier and 20% Pinot Noir, based vintage 2006. This bottle was disgorged in the first quarter, 2011. Dosage was 3.5 grams per liter.	91	2013 - 2015	\$69.00	Dec 2011
📄 ☆	NV	Jacquesson	<u>Cuvee No. 735</u>	The NV Brut Cuvée 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.	92	2013 - 2015	\$72.00	Dec 2011
📄 ☆	NV	Jacquesson	<u>Cuvee No. 735</u>	The NV Brut Cuvee No. 735 caresses the palate from start to finish. Subtle and layered, the 735 is laced with dried pears, flowers and spices, all of which come together in an attractive, mid-weight style with considerable early appeal. I don't see the 735 improving much in bottle, but it is absolutely delicious today. The 735 is based on the 2007 vintage, with 28% reserve wines. The blend is 47% Chardonnay, 33% Pinot Noir and 20% Pinot Meunier. Dosage was 3.5 grams per liter. This bottle was disgorged in October 2011.	91	2013 - 2015	\$72.00	Oct 2012
📄 ☆	NV	Jacquesson	<u>Cuvee No. 736</u>	I also tasted the NV Brut Cuvee 736, which Jean-Hervé Chiquet disgorged 'a la volee,' which means the wine is not technically finished, hence the score in parentheses. The 736 is based on the 2008 vintage, a year that yielded pure, racy Champagnes built on energy and tension, a style I personally like quite a bit. The 736 presents incredible aromatic nuance and layers of finely sculpted, chiseled fruit. An intense, saline and citrus-laced finish rounds things out in style. This is shaping up to be a great 700-series Champagne from Jacquesson, perhaps the best yet.	(90-92)	2013 - 2023	\$80.00	Oct 2012
📄 ☆	NV	Jacquesson	<u>Cuvee No. 736</u>	The NV Brut Cuvée 736 is outrageously beautiful. Wonderfully alive and vibrant in the glass, the 736 exudes energy, tension and class, all hallmarks of 2008, the base vintage for this release. Dried pears, crushed flowers, anise and mint develop in the glass, but ultimately, the 736 is really a wine of textural elegance and class. With each passing vintage the 700-series wines seem to keep getting better. Simply put, the 736 is one of the top wines in Champagne. And its price? Very reasonable for the quality of what is in the glass. If I were going to buy only one mid-tier Champagne by the case, this would be it. The 736 is 53% Chardonnay, 19% Pinot Noir and 18% Pinot Meunier based on 2008, with the addition of 34% reserve wines. In this release dosage is just 1.5 grams per liter, which is low by house's historical standards. Tasted again after the 2004 lieu-dits, the 736 more than holds its own. A rose version is slated for release towards the end of the year. It should be a stunner. Disgorged October 2012.	94	2013 - 2020	Not Available	May 2013







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<input type="radio"/> ☆	NV	Jacquesson	<u>Cuvee</u> <u>No. 734</u>	<p>The NV Brut Cuvée N° 734 is an absolutely beautiful bottle of wine. Rich and expansive on the palate, the Brut Cuvée N°734 flows onto the palate with expressive fruit, showing wonderful richness and depth. The aromatics and minerality of the Chardonnay plays off the richness of the Pinot and Meunier with remarkable grace. The Brut Cuvée N° 734 is 54% Chardonnay, 26% Pinot Meunier and 20% Pinot Noir, all from Premier Cru and Grand Cru vineyards in the Vallée de la Marne and Cote des Blancs. The principal vintage is 2006 and constitutes 73% of the final blend, with the rest of the blend coming from the estate's reserve wines. Dosage was 5 grams per liter, and this bottle was disgorged in the 1st quarter, 2010.</p>	91	2013 - 2018	\$65.00	Dec 2010

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	Vintage	Producer	Name	Tasting Notes	Score	Drinking Window	Release Price	Review Date	
	NV	Jacquesson	<a href="#">Cuvee No. 732</a>	The NV Brut Cuvée N° 732 is a gorgeous, mineral wine with notable delineation and clarity in its aromas and flavors. This medium-bodied, finessed Champagne offers terrific persistence with a long and incredibly pure finish. The Cuvée N° 732 is primarily vintage 2004 wine (79%) with the addition of older reserve wines, all of which come from grand cru and premier cru vineyards in the Vallée de la Marne and the Côte des Blancs. The blend is 39% Chardonnay, 36% Pinot Meunier and 25% Pinot Noir. This is lot 732.06, disgorged during the 2nd quarter of 2007.	90	2013+	\$70.00	Dec 2008	
	NV	Jacquesson	<a href="#">Cuvee No. 736</a>	On this night, though, the focus was on wine. I had been dying to drink – not taste – Jacquesson's Brut Cuvée 736, following my visit to the domaine a few months ago. This bottle was every bit as great as I remembered. Built on a base of 2008, the 736 was brilliant, focused and chiseled from the very first taste. What a wine!	95		Not Available	Oct 2013	
	NV	Jacquesson	<a href="#">Cuvee No. 735</a>	Dinner starts with Jacquesson's Brut Cuvée No. 735. To be honest, I was hoping Lincoln would have moved to the No. 736, as I just can't have enough of that Champagne, but the No. 735 is almost as good. The soft contours, bright fruit and lightly toasted notes make for a delicious, inviting Champagne to drink now and over the next few years.	90		Not Available	Dec 2013	
	NV	Jacquesson	<a href="#">Cuvee No. 737</a>	The Brut Cuvée No. 737 is a beautiful wine to drink now and over the next handful of years, while the radiance of the 2009 vintage that informs the blend is on full display. White stone fruits intermingle with floral notes as the wine opens up in the glass, but the 737 is a Champagne of texture above all else. I would drink the 737 now and hold the No. 736, which is based on 2008, for a few years. The 737 is based on 2009, with the addition of 30% Réserve wines. The blend is 43% Chardonnay, 30% Pinot Meunier and 27% Pinot Noir. Dosage was 3.5 grams per liter. Disgorged August 1, 2013.	91	2014 - 2019	\$80.00	May 2014	
	NV	Jacquesson	<a href="#">Cuvee No. 733</a>	The NV Brut Cuvée No. 733 is a late-release version of the 2005-based 733, but aged on cork and only recently disgorged. Almonds, dried pears, wild flowers, chamomile, brioche and light honeyed notes meld together in the glass, all with an extra bit of textural richness from the added time on the lees. This soft, mid-weight Champagne appears to be built for near and medium-term drinking. At the same time, there is little doubt the 733 has aged quite nicely in bottle. The pliant, resonant finish makes it impossible to resist a second taste. The Cuvée No. 733 is 52% Chardonnay, 24% Pinot Noir and 24% Pinot Meunier. This bottle was disgorged in September 2013. Dosage is 2.5 grams per liter.	92	2014 - 2020	\$170.00	May 2014	

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<input type="checkbox"/> ☆	2002	Jacquesson	<a href="#">Brut Dizi Corne Bautray</a>	The 2002 Brut Dizi Corne Bautray is all wild flowers, honey, mint and dried fruit. Six months ago, the 2002 was big and broad-shouldered, but since then it has found a more feminine and graceful side as well. The weight and richness of this 50 year-old parcel comes through beautifully in vivid aromas and flavors that are totally seductive. The Corne Bautray is a wonderfully complete wine that changes constantly in the glass, a quality that will fascinate readers lucky enough to track the wine down for many, many years.	95	2013 - 2018	\$300.00	Oct 2012
<input type="checkbox"/> ☆	2002	Jacquesson	<a href="#">Brut Avize Champ Gain</a>	The 2002 Brut Avize Champ Gain is breathtakingly beautiful in the way it fleshes out in seemingly all directions. Layers of fruit blossom in the glass, fleshing out the wine's broad-shouldered frame with considerable class and pure pedigree. Mineral notes play an important role as this vivid, delineated Champagne continues to grow in the glass. Additional time in bottle has done the Champ Gain wonders. This is fabulous wine to observe in the glass, as its upward trajectory seems to have virtually no limit. What a great showing!	96	2013 - 2022	\$300.00	Oct 2012
<input type="checkbox"/> ☆	2002	Jacquesson	<a href="#">Brut Ay Vauzelle Terme</a>	Jacquesson's 2002 BrutAy Vauzelle Terme oozes class. A big, intense wine, the Vauzelle Terme is endowed with stunning depth. Pinot Noir seems inherently better suited to vinification in oak, and it shows in this vivid, kaleidoscopic Champagne. Seemingly endless layers of fruit built to a huge, creamy finish that satisfies all of the senses. Even with all of its density, there is plenty of underlying energy and finesse to ensure many years of fine, highly pleasurable drinking.	96	2013 - 2022	\$300.00	Oct 2012
<input type="checkbox"/> ☆	2000	Jacquesson	<a href="#">Brut Millesime</a>	The 2000 Brut Millésime is warm, rich wine loaded with fruit. A blend of 50% Chardonnay (Avize Champ Cain) and 50% Pinot (Ay Vauzelle Terme, Verzenay and Dizi). The 2000 Brut Millésime shows tons of depth. Clean, mineral notes round of the gorgeous finish. Slightly advanced aromas and flavors typical of the vintage suggest this won't be terribly long lived. That said, it is an excellent choice for readers looking for a 2000 that shows early signs of maturity. Hazelnuts, berries, flowers and smoke are some of the nuances that linger on the powerful finish this bottle was disgorged in Q4 2009 and dosage was 2.5 grams per liter.	92	2013 - 2020	\$155.00	Dec 2010
<input type="checkbox"/> ☆	2000	Jacquesson	<a href="#">Avize</a>	The 2000 Brut Avize Grand Cru reveals sweet, open aromatics that lead to a generous core of ripe fruit that blossoms on the palate with highly perfumed, almost candied qualities. This rich, round wine possesses superb energy and length. While the 2000 doesn't quite have the focus of the finest vintages of this wine, it is fairly accessible at this stage. The 2000 Brut Avize Grand Cru is 100% Chardonnay sourced from the Champ Gain, La Fosse and Némery vineyards. This is Lot AV00.4, disgorged in the 1st quarter of 2008. Simply put, this is a gorgeous wine.	92	2013 - 2020	\$125.00	Dec 2008

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<input type="checkbox"/> ☆	2004	Jacquesson	<a href="#">Brut Ay Vauzelle Terme</a>	The house's 2004 Brut Ay Vauzelle Terme (100% Pinot Noir) is gracious on the palate. Rich and creamy at first, then turning more delicate with time in the glass, the 2004 stands out for its impeccable balance. Small red berries, kirsch, rose petals and mint are all alive in the glass. The finish turns a bit fleeting, but not enough to detract from the wine's considerable appeal. My impression is that the Vauzelle Terme will be the first of these wines to mature, but that may just be splitting hairs, as the quality of all these wines is superb. Dosage was 1.5 grams per liter.	96	2014 - 2019	Not Available	May 2013
<input type="checkbox"/> ☆	2003	Jacquesson	<a href="#">Dizy Terres Rouges Rose</a>	The 2003 Extra Brut Rosé Terres Rouges is an unusual wine made from parcels of 83% Pinot Meunier (from vines planted in 1971) and 17% Pinot Noir (from vines planted in 1993) on the lower slopes of Dizy, where the terrain is composed of a layer of reddish-brown calcareous soils that sit on a bed of chalk. The 2003 Extra Brut Rosé Terres Rouges was vinified in the saignée style in French oak barrels. Because of the spring frost that destroyed much of the crop that year and the ensuing heat of the vintage, the wine comes across as excessively powerful and massive. The wine's concentration, richness and color are remarkable, but something is missing in terms of balance. Pretty notes of candied cherries and mint emerge reluctantly on the finish. Nevertheless, this is undoubtedly an intriguing offering, and I look forward to tasting the wine in a less extreme vintage. This bottle was disgorged in the second quarter of 2008. Dosage was 3.5 grams per liter.	88		\$180.00	Dec 2009
<input type="checkbox"/> ☆	2002	Jacquesson	<a href="#">Brut Dizy Corne Bautray</a>	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.	95+	2013 - 2018	\$300.00	Dec 2011
<input type="checkbox"/> ☆	2002	Jacquesson	<a href="#">Brut Avize Champ Cain</a>	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.	94	2013 - 2017	\$300.00	Dec 2011
<input type="checkbox"/> ☆	2002	Jacquesson	<a href="#">Brut Ay Vauzelle Terme</a>	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.	95+	2013 - 2018	\$300.00	Dec 2011