

JACQUESSON, DIZY

*Jacquesson is a boutique – only Salon is smaller among the elite houses. Some 280,000 bottles per annum are made, nearly 78% with grapes from their own 28-ha (69-acre) estate, the rest bought in from growers they know well. Recently they restructured their supply, with much less bought in, now only from 8 ha (20 acres), reduced from nearly 20 ha (49 acres). This gives greater control over the vineyard work and a sharper focus on the terroirs reflected in the main Brut NV. It is a deliberate reduction in overall production, halving production from over 400,000 bottles 20 years ago. The 28 ha domaine comprises 11 ha (27 acres) in Avize and Oiry, some 13 ha (32 acres) spread over Aÿ, Hautvillers, Dizy and Mareuil-su-Aÿ and a further 4 ha (10 acres) in the Vallée de l'Ardre (a tributary of the Vesle, north-west of the Marne). The house has made a vast strategic turn to vintage and vineyard expression rather than house style. This 'Brut sans année' of the house is the 700 Series, begun in 2000 with the 728. Jacquesson also concentrate on single-vineyard wines and occasional *Dégorgement Tardif* (late-disgorged) versions. The single-vineyard wines are: *Corne Bautray* (Dizy, Millésime) 100% Chardonnay, launched 1995; *Les Terres Rouges* (Dizy Rosé Millésime) 100% Pinot Noir, launched 2002; *Champ Cain* (Avize, Millésime) 100% Chardonnay, launched 2002; and *Vauzelle Terme* (Aÿ, Millésime) 100% Pinot Noir, launched 1996. No herbicides are used; devigoration and lower yields completely deliberate.*

- **Jacquesson, Cuvée 740 Extra Brut NV Champagne**

57% Chardonnay, 22% Meunier, 21% Pinot Noir. Base (80%) 2012 and 20% reserves of all prior 700-series blends. From Aÿ, Dizy, Hautvillers, Avize and Oiry. Made in oak foudres. Malo done. Bottled July 2013. Dosage 1.5 g/l. Released 2017.

Quite beery, yeasty nose with much more obvious acidity and chewiness than the 741. I'd drink 741 first!

Drink 2019-2025

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- **Jacquesson, Cuvée 741 Extra Brut NV Champagne**

Base harvest 2013 from Aÿ, Dizy, Hautvillers, Avize and Oiry, plus some reserve wines. Vinification and élevage on lees in oak foudres with no filtration or fining. Dosage 2.5 g/l. Released 2018.

Classy concentration immediately apparently on the nose. Lovely lacy texture but with density underneath. This is very smart stuff. Just a pleasure to drink now with great balance. Maybe not amazing persistence but I challenge anyone not to enjoy this.

Drink 2018-2022

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- **Jacquesson, Cuvée 736 Dégorgement Tardif Extra Brut NV
Champagne**

47% Chardonnay, 33% Pinot Noir, 20% Meunier. Base harvest 2008, 72% plus 28% reserves. Terroirs: Avize , Oiry, Ay, Dizy, Hautvillers, Mareuil-sur-Ay. Made in oak foudres. Malo done. Dosage 1.5 g/l.

Dancing and deep. Almost sour on the end it's so dry.

Drink 2018-2023

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