

The NV Cuvée 740, based on the 2012 vintage, is superb. Rich, ample and creamy, yet with striking translucence, the 740 has it all. A classic Jacquesson Champagne, done in the house's contemporary style, the 740 is a rare young Champagne from this house that will drink well with no cellaring at all. Pastry, orchard fruit, spice, dried flowers and chamomile all flesh out in the glass, but it is the wine's exceptional balance that places it among the region's top bottles. The 740 marks another stylistic shift for Jacquesson in which the preference is to focus more on the character of a specific vintage by lowering the amount of reserve wines from the 30% range, where it has been, to around 20%, where it is now. The 2012 is a blend of fruit from vineyards in Aÿ, Dizy, Hautvillers, Avize and Oiry. Disgorged July 2016. Dosage is 1.5 grams/liter.
--94 pts, Antonio Galloni, Vinous Media, July 2017

The NV Cuvée No. 736 Dégorgement Tardif stands in stark contrast to the 735 tasted alongside it. Here the pedigree of the 2008 base vintage comes through loud and clear in the wine's expansive breadth and overall dimension. Dried flowers, mint, herbs, chamomile, dried pear and smoke build to the deep, beautifully resonant finish. Today, the 736 offers a striking balance between the natural vibrancy of the year and the more burnished notes that have developed with extended time on the lees. All the elements are beautifully balanced in this rewarding, enticing Champagne from Jacquesson. All the elements are in the right place. Disgorged November, 2016. Dosage 1.5 gr/l.
--93 pts, Antonio Galloni, Vinous Media, July 2017