



Cuvée n°
744

♦ **2016.** Our harvest from Ay, Dizy and Hautvillers (55%), Avize and Oiry (45%). Winter and Spring were extremely wet; mild to start with but temperatures fell at the beginning of February and remained low with some serious frosts in late April. The end of Spring was sunny but cool, followed by a Summer which was very hot and very dry. Picking began on 19 September and finished on 6 October, including a break of several days to make allowance for some late ripening parcels. The fruit of our labours was a crop of healthy, mature grapes with particular mention for the Pinot Noirs which were super successful. Reserve wines from previous 700 Cuvées complete the blend.

· 244,350 bottles, 9,905 magnums
and 300 jeroboams produced
Dosage 0.75 g/l



Cuvée n°
739
Dégorgement Tardif

♦ **2011.** Winter was glacially cold and very wet, spring was very warm and dry, albeit with some frosts. The beginning of summer was gloomy and sullen; however, the end of the growing season was a lot more pleasant. The wines produced were fine, harmonious and balanced.

· After 96 months on the lees, under cork,
14,574 bottles and 711 magnums were late
disgorged in June 2020
Dosage 0.75 g/l



DIZY
Terres Rouges
Récolte 2012

∞ At the foot of a gently sloping hill, facing east. Reddish brown limestone of some considerable depth overlying chalky silt.

Planted to pinot noir with 12,000 vines over 1.33 hectares in 1993 ; cordon de royat pruning.

♦ **2012.** Winter was long and cold; spring and early summer were very wet and there were severe attacks of mildew. However, a superb end to the growing season gave us a small crop of remarkable quality.

The grapes were picked on 30th September
2012, 11°1 alc., 8,1 gr/l acidity

· 2,572 bottles and 154 magnums
Bottled on 27 June 2013
Disgorged in February 2021
Dosage 0 g/l



DIZY
Terres Rouges
Récolte 2013

♦ **2013.** The winter was very cold and snowy, with spring and early summer staying cold and very damp, causing *coulure* and *millerandage* as well as delaying the flowering. However, August and September were warmer and drier giving us a late but excellent harvest.

The grapes were picked on 8th October 2013,
10°9 alc., 8,9 gr/l acidity

· 10,512 bottles and 584 magnums
Bottled on 9 July 2014
Disgorged in February 2021
Dosage 0.75 g/l

THE PROGRAM 2021

CHAMPAGNE JACQUESSON
68 rue du Colonel Fabien - 51530 DIZY
Tél. : +33 (0)3 26 55 68 11
info@champagnejacquesson.com

CHAMPAGNE
JACQUESSON
— FAMILLE CHIQUET —