



Cuvée n°

747

◇ **2019.** 75% of the harvest came from Aÿ, Dizy, Hautvillers, Champillon and 25% from Avize and Oiry. Winter was mild and dry. Spring frost struck three times and mainly caused damage to our Chardonnay vines, hence the predominance of the Pinots in this cuvee. Summer was dry with heatwaves that caused sunburn. We harvested a very high-quality crop with moderate yields from 12th to 22nd September. The wines are structured, balanced, long and complex. Respectful soil management and plant cultivation methods with the aim of expressing plot diversity. Vinification and ageing in large wooden vats on the lees without either filtration or fining.

186,372 Bottles / 9,002 Magnums / 400 Jeroboams
Dosage: 1.5g/l



Cuvée n°

742

Dégorgement Tardif

◇ **2014.** 59% of the harvest came from Aÿ, Dizy, Hautvillers, Champillon and 41% from Avize and Oiry. Winter was wet and particularly mild, followed by a hot and dry spring and a cool, very wet summer. A hot, dry and sunny September helped ripen the grapes to perfection. Harvest began on 15th September and lasted until 25th September resulting in a Chardonnay-dominant blend with excellent alcohol/acidity balance. The wines are very fine with lovely salinity and a mouth-watering vinosity. Respectful soil management and plant cultivation methods with the aim of expressing plot diversity. Vinification and ageing in large wooden vats on the lees without either filtration or fining.

Aged 96 months on the lees with a cork closure.
17,980 Bottles / 900 Magnums
Dosage: 0.5gr/l
Disgorged in April 2023



DIZY

Terres Rouges

Récolte 2015

Plot at the foot of a gently-sloping hill facing east. Reddish-brown limestone soil of considerable depth overlaying chalky silt. Planted to Pinot Noir with 12,000 vines over 1.33 hectares in 1993. Pruned in the Cordon de Royat method.

◇ **2015.** Wet and mild winter weather which continued into spring. This was followed by a period of drought and high temperatures which lasted until mid-August. The growing season finished with alternating periods of cool weather and dry, hot conditions. A crop of ripe and healthy grapes of consistent quality and beautiful balance. The wines are rich, full-bodied with great energy. Respectful soil management and plant cultivation methods with the aim of expressing plot diversity. Vinification and ageing in large wooden vats on the lees without either filtration or fining.

The grapes were picked on 15th September 2015 at 11.40% alc. and 7.1 g/l acidity.
10,462 Bottles / 509 Magnums
Dosage: 0g/l
Disgorged in March 2023

CHAMPAGNE
JACQUESSON
— DEPUIS 1798 —

PROGRAMME 2024