

# CHAMPAGNE JACQUESSON

— DEPUIS 1798 —

## 2025 PROGRAMME



Cuvée n°  
**748**

**From 728 to 748, 20 years of creating the 700 cuvées.**

◇ **2020**, 55% of the harvest came from Aÿ, Dizy, Hautvillers and Champillon and 45% from Avize and Oiry. Winter was mild and very wet whereas spring was particularly sunny and dry. After the stormy June weather, drought set in and these conditions prevailed until the end of September. Beautifully balanced and ripe grapes were harvested early from 26<sup>th</sup> August until 10<sup>th</sup> September. 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. Our Chardonnay grapes characterise this blend despite the addition of reserve wines from the 747 to 743 and the 741 cuvees.

170,320 bottles / 8,850 magnums / 400 jeroboams  
Dosage: 2 gr/L

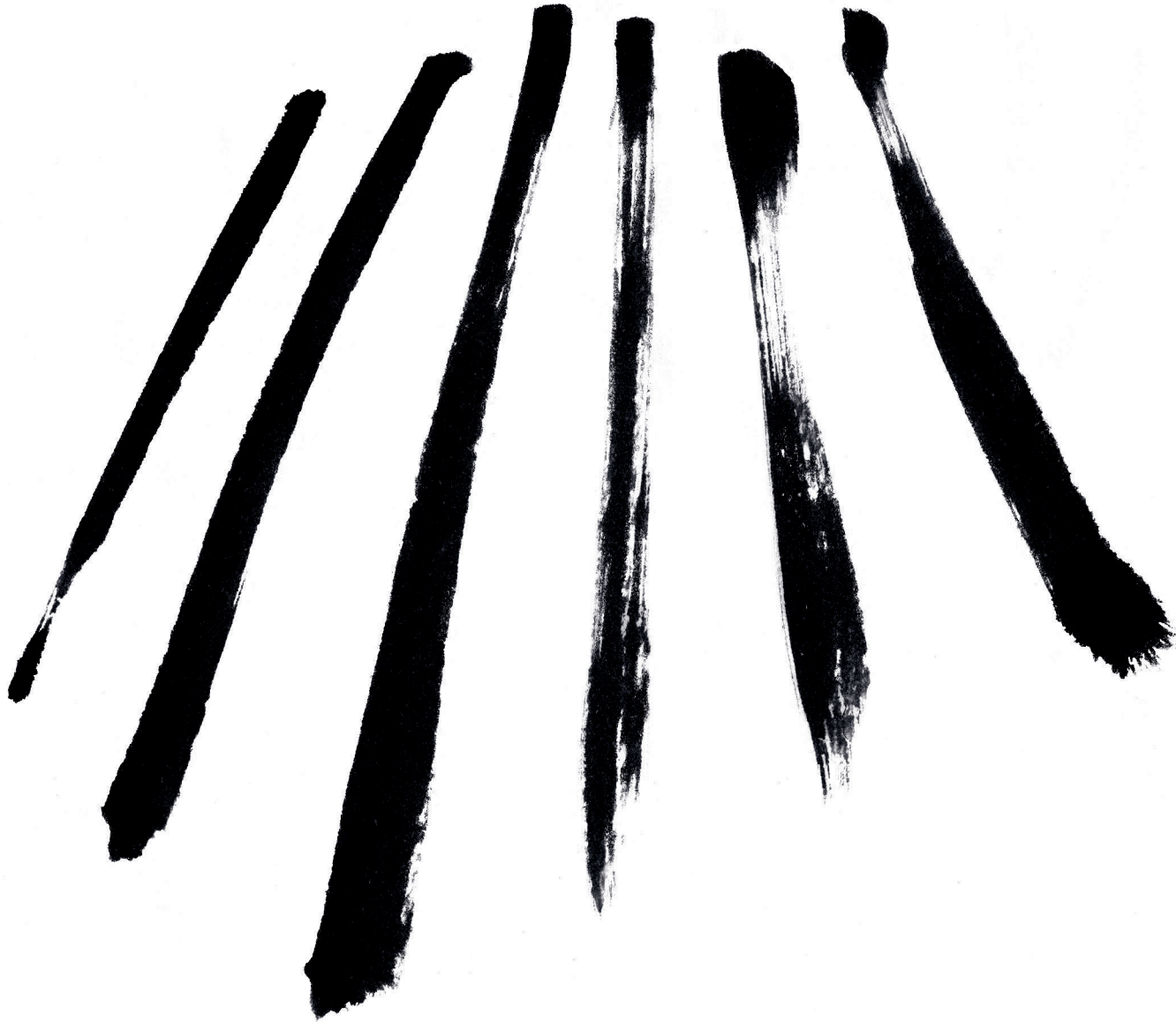


Cuvée n°  
**743**  
Dégorgement Tardif

**From 733 to 743DT, 10 years of creating the 700 Late Disgorgement cuvées.**

◇ **2015**, 60% of the harvest came from Aÿ, Dizy, Hautvillers and Champillon and 40% from Avize and Oiry. Winter and much of spring were wet and mild. This was followed by a period of drought and heatwaves which lasted until mid-August. Alternating periods of wet and cool conditions and hot, dry weather characterised the rest of the growing season. We harvested a perfectly ripe and healthy crop from 10<sup>th</sup>-30<sup>th</sup> September. Yields were modest, acidity levels adequate and the quality consistently high making this a truly splendid harvest. We can really feel the essence of Pinot in this blend which is made up of reserve wines from the cuvées N°742 to 735. Aged 89 months on the lees with a cork closure.

19,900 Bottles / 1,009 Magnums  
Dosage: 0 gr/L  
Disgorged in March 2024



**2014** : Winter was wet and particularly mild. After a hot and dry spring, July and August were cool and very wet. A hot, dry and sunny September saved the vintage.  
The balance between alcohol and acidity was excellent and the crop was relatively healthy though some sorting was required upon picking.



**DIZY**  
**Terres Rouges**  
Récolte 2014

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.

Harvested on 22<sup>nd</sup> September 2014. 10.90% abv and 8.1 gr/L acidity.  
2,504 Bottles and 154 Magnums  
Dosage: 0 gr/L  
Disgorged in March 2023



**AVIZE**  
**Champ Caïn**  
Récolte 2014

This plot is at the bottom of the slope and has a southerly aspect. Loamy and sandy clay soil with chalky gravel on Campanian bedrock. 12,000 Chardonnay vines were planted on this 1.3-hectare plot in 1962 and are pruned in the Chablis method.

Harvested on 22<sup>nd</sup> September 2014. 11.00% abv and 6.9 gr/L acidity.  
11,328 Bottles and 406 Magnums  
Dosage: 0 gr/L  
Disgorged in January 2024



**DIZY**  
**Corne Bautray**  
Récolte 2014

The plot is situated on the top of a steep slope with a south-west exposure. Clayey soil laden with flinty gravel on Campanian chalk. 9,000 Chardonnay vines were planted in 1960 on this 1-hectare plot and are pruned in the Chablis method.

Harvested on 2<sup>nd</sup> October 2014. 12.30% abv and 6.3 gr/L acidity.  
5,680 Bottles and 300 Magnums  
Dosage: 0,5 gr/L  
Disgorged in February 2024