

CHAMPAGNE JACQUESSON

THE PROGRAM

2016



Cuvée n° 739

◆ 2011. Winter was freezing and wet, spring was very hot and dry although there were occasional frosts, a gloomy start to summer but the growing season finished with much better weather. The wines produced were fine, harmonious and balanced. The blend consists of 57% Chardonnay, 21% Pinot Noir and 22% Pinot Meunier, with reserve wines of 31%.

◇ 264,292 bottles, 10,250 magnums and 304 jeroboams.



Cuvée n° 735 **Dégorgement Tardif**

▷ 14,704 bottles and 758 magnums were kept on their lees and underwent a Late Disgorgement in November 2015.

◆ In the 2007 season, both winter and spring were mild and rainy, whilst summer was cold with frequent storms until 25th August when good weather set in. The Chardonnays were fine, complex and mineral, whilst the Pinots were more mixed. The blend was 47% Chardonnay, 33% Pinot Noir and 20% Pinot Meunier with 27% Reserve Wines.



DIZY - Corne Bautray / Récolte 2007

▷ At the top of a steep slope facing south-west; clay and alluvial silt filled with millstone grit gravel on Campanian chalk; 9,000 vines planted to Chardonnay over 1 hectare in 1960. Chablis pruning.

◆ In the 2007 season, both winter and spring were mild and rainy, whilst summer was cold with frequent storms until 25th August when good weather set in. The grapes were harvested on 9th September 2007, 10.8 alcohol, 8.2 gr/l of acidity.

◇ 5,160 bottles and 300 magnums bottled on 27 June 2008. Disgorged in January 2016.



DIZY - Terres Rouges / Récolte 2009 - Rosé

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

◆ The 2009 season saw a very cold and dry winter, while spring was mild and rainy; overall, the summer was hot and characterised by sunshine that stretched to vintage and beyond. All the harvest was destemmed and crushed, followed by short maceration for 50% of the grapes whilst the other half underwent a simple running off of free run juice. The grapes were picked on 19th September 2009, 11.7 alcohol, 6.5gr/l acidity.

◇ 8,896 bottles and 300 magnums bottled on 18th June 2010. Disgorged in January 2016.



AVIZE 2000 **Dégorgement Tardif**

◆ Until the end of June the average temperature was the highest recorded since 1956. However, July and August were pretty cold and stormy until the end of August when fine weather re-established itself. The harvest was consistent, healthy and ripe. From the Côte des Blancs; 100% Chardonnay.

◇ 1,464 bottles and 194 magnums kept on their lees and disgorged in January 2016.



Millésime 2000 **Dégorgement Tardif**

◆ Until the end of June the average temperature was the highest recorded since 1956. However, July and August were pretty cold and stormy until the end of August when fine weather re-established itself. The harvest was consistent, healthy and ripe. From the Grande Vallée de la Marne, the Côte des Blancs and the Montagne de Reims; 50% Chardonnay, 50% Pinot Noir.

◇ 1460 bottles and 114 magnums kept on their lees and disgorged in January 2016.