

CHAMPAGNE
JACQUESSON
— FAMILLE CHIQUET —

THE PROGRAM 2022



Cuvée n°
745

♦ **2017**, Our harvest from Ay, Dizy, Hautvillers (66%) Avize and Oiry (34%). Winter and Spring were exceptionally dry; the beginning of Spring was mild but, in April, destructive frosts ravaged the vineyards, especially in the Côte des Blancs. Temperatures then rose and the weather was good until July. The end of the growing season was hot but very wet. We began harvest on 4th September, finishing on the 13th. Rigorous sorting resulted in a low volume of ripe and healthy grapes. The resulting wines proved to be rich and dense and we completed the Cuvée with some reserve wines.

· 205,164 bottles,
8,082 magnums
and 250 jeroboams were
produced.
Dosage: 0.75 gr/l



Cuvée n°
740
Dégorgement Tardif

♦ **2012**, Winter was cold and long; spring and the beginning of summer were very rainy and the vines suffered terribly from mildew. But a superb end to the growing season resulted in a small harvest of remarkable quality.

· 14,601 bottles and
654 magnums spent 94
months on their lees, under
cork, before their Late
Disgorgement in May 2012.
Dosage: Zero



DIZY
Corne Bautray
Récolte 2012

∞ *Top of the slope facing south-west; clayey soil full of millstone over Campanian chalk; 9,000 vines planted over one hectare in 1960; Chablis pruning.*

♦ **2012**, Winter was cold and long; spring and the beginning of summer were very rainy and the vines suffered terribly from mildew. But a superb end to the growing season resulted in a small harvest of remarkable quality.

Bottled on 27 June 2013.
Disgorged in March 2021.

· 3,368 bottles and 200
magnums were produced.
Dosage: Zero

ATELIER

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