

## THE ESTATE

Founded in 1798 by Claude and his son Memmie Jacquesson, Maison Jacquesson is one of the oldest Champagne houses. It was exceptionally successful in the 19<sup>th</sup> century, and even became Napoleon I's favourite. In 1867, under the management of Adolphe Jacquesson, Memmie's son and a visionary inventor, the Maison entered a golden age. It was he who patented the muselet in 1844, the wire cage that holds the cork in place and is still used today.

This innovative spirit was revived with the arrival of the Chiquet family, who ran the company from Dizy from 1974 to 2022. They were responsible for the creation of the famous No.700 Cuvées, a breakthrough in vineyard expression that have been a source of inspiration for all contemporary Champagne.

Jacquesson's vineyards cover 36 hectares of Grands Crus and Premiers Crus, in the heart of the Côte des Blancs and the Grande Vallée de la Marne, in the villages of Avize, Aÿ, Oiry, Dizy, Champillon and Hautvillers. The vineyard is tended with meticulous care and the estate has had organic certification since 2010. Yields are naturally reduced by traditional viticultural practices, with a view to producing grapes of exceptional quality and expressing the diversity of the terroirs. The wines are vinified and matured on the lees in large wooden vats, without filtering or fining, to preserve their purity and complexity. Since the end of 2022, the Maison has been part of the Artémis Domaines group. Under the leadership of Frédéric Engerer and Jean Garandeau, Champagne Jacquesson is pursuing its quest for excellence with rigour and precision.

## WHAT'S NEW AT THE ESTATE?

Let's ask Mathilde Prier, Vineyard Manager, and Yann Le Gall, Wine Manager, about Jacquesson's latest innovations.

**Mathilde, the estate has just acquired a Helios machine that uses UV-Boosting technology. Could you tell us more?**

UV-Boosting is an innovative process whose use we wanted to develop after experimenting with it for several years in the vineyard. The machine emits UV-C flashes that stimulate the vines' natural defences, making them more resistant to diseases such as downy and powdery mildew, and to weather-related stress. This gentle approach complements our traditional treatments and should enable a significant reduction in the use of copper and sulphur, without impacting the health or quality of the grapes.

**Yann, have there been any changes in the way the reserve wines are matured in the cellar?**

Indeed there have! Previously, some of our reserve wines were matured in demimuids to give them richness and fullness, while others were kept in concrete and stainless steel vats to preserve their freshness and vitality. Two French oak truncated-cone vats were delivered to the estate just before the 2025 harvest, enabling us to reconcile these two approaches, combining depth, finesse and balance through more subtle ageing, thereby revealing the full complexity of our reserve wines. This precision is essential, because these wines contribute, through the art of blending, to the character and harmony of our Cuvées 700.



## THE CUVÉE 700

**The Cuvée 700 concept is unique in Champagne and is the opposite of a non-vintage wine. Excellence is sought rather than consistency, with respect for the character of the vintage rather than its negation, and the production of the best possible wine rather than the maintenance of a "house style".**

Each Cuvée 700 is made up of a single base vintage, the wine from the last harvest, which constitutes around 80% of the blend, and a few reserve wines from earlier Cuvées 700 for the remaining 20%. The aim of adding these reserve cuvées is to increase the complexity of the wine without masking the character of the vintage.

Since Cuvée 700 is the expression of a vintage and offers a different identity each year, we recognise this by numbering them. When production started, the cellar book then in use recorded the number of bottlings registered by the customs service since the company's centenary (1898). The last entry in the book was the 728<sup>th</sup> bottling, it was therefore

decided to name this new cuvée, based on the 2000 vintage, "728".

The grapes for Cuvée 700 come from our three Grands Crus – Avize, Aÿ and Oiry – and three Premiers Crus – Hautvillers, Dizy and Champillon - using only the first presses. The wines are vinified in wooden vats and are almost always unfiltered. Thanks to their high quality, these wines have excellent ageing potential. For this reason, Cuvée 700 is made available at two different stages of maturity.

### The 700 DT

Cuvée 700 is disgorged between three-and-a-half and four-and-a-half years after the harvest of the base vintage, while Cuvée 700 DT (Dégorgement Tardif) is disgorged four years later, doubling the ageing on the lees and delaying the oxidative impact of disgorging. Late-disgorged wines develop beautiful tertiary aromas that combine with the freshness preserved by bottle ageing, which reduces oxygen exposure.



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**JACQUESSON**  
CHAMPAGNE

2026 RANGE

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# CHAMPAGNE JACQUESSON

## 2026 RANGE



Cuvée n°  
**749**

◇ **In 2021**, 72% of our harvest came from Aÿ, Dizy, Hautvillers and Champillon, and 28% from Avize and Oiry. The dry winter was followed by a cool spring, leading to some light frost damage. The weather warmed up at the beginning of June, but then came a series of thunderstorms, with very heavy rain in mid-June and mid-July. This abundant rainfall resulted in a significant risk of downy mildew throughout the season, and there was some botrytis from August onwards. After a challenging first half of the growing season, our winegrowers welcomed the drier weather that returned from mid-August onwards and enabled the grapes to reach optimal ripeness. The harvests began on 20 September and continued through to 1 October, with a view to obtaining greater concentration while preserving elegance and finesse. Viticulture that respects the soil and the vines, expressing plot diversity. Vinified and matured in vats, without filtering or fining. Chardonnay remains dominant in this blend, with the addition of 28% reserve wines from Cuvées nos. 748 to 743 (excluding 745).

191,794 bottles/ 8,015 magnums / 390 jeroboams  
Dosage: 2g/L from June 2025



Cuvée n°  
**744**  
Dégorgement Tardif

◇ **In 2016**, 55% of our harvest came from Aÿ, Dizy, Hautvillers and Champillon, and 45% from Avize and Oiry. After an extremely wet winter and spring, followed by some frosts at the end of April, the vines had a particularly challenging start to the year. The return of the sunshine and a period of remarkable summer weather seemed like a gift from the heavens: the warmth and dry conditions enabled the grapes to catch up and achieve excellent balance. Harvesting began on 19 September and finished on 6 October, with a break of a few days to allow for the plots ripening at different times. Thanks to the superb summer, the harvest exceeded all our expectations. Ripe and perfectly healthy, the grapes produced delicious, concentrated wines. The Pinot Noir was given outstanding expression, revealing all its richness and structure. The blend includes 30% reserve wines from Cuvées nos. 743 to 736 (excluding 738). After 92 months on the lees and ageing under cork, this cuvée embodies the exceptional potential of the 2016 vintage.

*Aged 92 months on the lees with a cork closure.*  
19,700 bottles/ 905 magnums  
Dosage: 2 g/L  
Disgorgement in February 2025



**AVIZE**  
**Champ Cain**  
Récolte 2015

*This fully south-facing plot is located at the base of a hillside. The soil consists of clayey sandy-loamy limestone with chalk gravel on Campanian bedrock. 12,000 Chardonnay vines were planted on the 1.3-hectare plot in 1962, and are pruned using the Chablis method.*

◇ **Winter and much of spring 2015**, were characterised by mild temperatures and abundant rain. This was followed by a very dry period and intense heat until mid-August. The end of the season alternated between wet, cool weather and dry heat. In this warm vintage, patience was essential to obtain full aromatic maturity and avoid the risk of herbaceous notes. The harvest of perfectly ripe grapes began on 21 September 2015.

*The grapes were picked on 21<sup>st</sup> September 2015 at 11.50% alc. and 5.7 g/L acidity.*  
10,772 bottles/ 402 magnums  
Dosage: 1 g/L  
Disgorgement in February 2025

