

CHAMPAGNE JACQUESSON

CUVÉE 742



GROWING REGION:

Champagne, France

Marne Valley: Ay, Dizy, Haut-Villiers

Côtes des Blancs: Avize, Oiry

TERROIR:

Grapes are from only premier and grand cru vineyards.

GRAPES:

This cuvée is based on the 2014 harvest. The approximate blend is half Chardonnay followed by a quarter each of Pinot Meunier and Pinot Noir.

Completed with 25% reserve wines from previous 700 Cuvées.

VINIFICATION NOTES:

The grapes enter a vertical press after which only the juice from the first pressing is used. Fermentation takes place in older *foudre* with full ML (hence lower SO₂ additions). Bottled without cold stabilization, fining or filtration. Dosage 1.5g/l.

TASTING NOTES:

The Jacquesson wines have great complexity, nuance, and elegance. They respond very well to extended aeration. Cuvée 742 is especially marked by Pinot in both its flavor and its texture. Bracingly dry but with plenty of fruit to buffer it. Lovely focus and balance.