

Champagne Jacquesson "Cuvée 746"



CHAMPAGNE
JACQUESSON
— FAMILLE CHIUET —

Product price:

€450.00

Product features:

Area: CHAMPAGNE

Winemaker: Famille CHIQUET (Champagne Jacquesson)

Vintage: NM

Appellation: Champagne

Color: sparkling white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Wine Advocate (Parker): 92/100

Cépage dominant: chardonnay

Product short description:

Jacquesson classée **3rd best Champagne house** (behind Krug and Roederer, but especially AHEAD OF ALL OTHERS!) by RVF (n°686) in 2024.

Ultra meticulous winemakers for a rare Champagne that is very representative of its terroir. Here, the blend of the three Champagne grape varieties is "anecdotal"; it is the terroir and the winemaker that make all the difference! This 746 is primarily composed of the 2018 harvest. 93/100 RVF.

Product description:

[**PRESENTATION OF CHAMPAGNE JACQUESSON
+ ALL ITS OTHER WINES IN STOCK**](#)

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Comments on this

Champagne Jacquesson "Cuvée 746" :

RVF Guide to the Best Wines of France 2024 (August 2023): **93/100**. *"The cuvée N°746, based on the 2018 vintage, presents an aromatic opening surprising for its youth. The mouthfeel and texture's softness immediately captivate. We know in hindsight that this cuvée only gets better with time. We predict a bright future for it."*

La Revue du Vin de France (Dec. 2023): **92/100**. *"Patinated nose, with noticeable but integrated and elegant wood aging, and the enveloping maturity of its base year, 2018. The palate is vinous and digestible, with a tasty length and abundant salinity. Low dosage (2g) for a mature, dynamic, deep, and elongated whole. The bead is very fine. A complex champagne, with autumnal notes, that calls for the table."*

La Revue du Vin de France (SPECIAL ISSUE - MAY 2024): **92/100**.

Technical sheet written by the domaine:

The concept of the Cuvée 700 is unique in Champagne and is the opposite of non-vintage brut. We seek excellence rather than consistency (which is usually sought in non-vintage brut), respecting the character of the vintage rather than negating it, and highlighting a great wine rather than maintaining a style. The contribution of reserve wines is intended to enhance complexity without masking the character of the base year. The Cuvée 700 is a blend of several years and therefore cannot be identified by the mention of any one of them: the choice of a number was necessary, and rather than inventing one, we preferred to highlight the production number that the Cuvée carries in our bottling records. The Cuvée n° 1 was created by the House in 1898 to celebrate its first centenary. And it was from the Cuvée n° 728, made from the 2000 harvest, that our adventure began.

The cuvée 700 comes from our three Grands Crus and our two Premiers Crus, it is made exclusively from the first press juices, vinified in large casks, almost always without filtration, making it primarily a Grand Wine of Champagne. It certainly has remarkable aging potential, which is why we offer it with two different maturations. ("normal" and "Late Disgorgement").

2018, our harvest in Aÿ, Dizy, Hautvillers (68%), Avize and Oiry (32%): the winter is exceptionally rainy and the spring mild and stormy. The weather changes from June and becomes beautiful and dry, leading to an exceptionally early harvest: we start picking on August 30 and finish on September 11. The health condition is perfect, the harvest abundant with very nice maturity and moderate acidity. The resulting wines are particularly fine and elegant.

Dosage: 2 gr/l