

Champagne Jacquesson "Avize Champ Caïn" 2013 (3 bottles)



CHAMPAGNE
JACQUESSON
— FAMILLE CHIUQUET —

Product price:

€690.00

Product features:

Area: CHAMPAGNE

Winemaker: Famille CHIUQUET (Champagne Jacquesson)

Vintage: 2013

Appellation: Champagne

Color: sparkling white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 96/100

Wine Advocate (Parker): 94+/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.

A rare parcel selection for collectors of great Champagne wines who shy away from the glitz of Dom Pérignon... 96/100 RVF!

Product description:

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

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

Comments on this

Champagne Jacquesson "Avize Champ Cain" 2013 :

RVF Guide to the Best Wines of France 2024 (August 2023): **96/100**. *"The Champ Cain parcel is characterized by its crystalline side, a finely brioche nose, and the reverberation of the chalk terroir that gives it beautiful energy. The delicate bubble extends the palate."*

Technical sheet written by the domaine:

Why specific lieux-dits? Highlighting a specific terroir is in the A.D.N. of Jacquesson. Long before us, the Tassigny family (who revived the House from its ashes around 1925 before passing it to our father 50 years later) produced a Blanc de Blancs from Avize; this cuvée was called the B.B. and played a significant role in the House's reputation at the time. As for us, we are primarily winemakers and quickly focused on improving our cultural practices. It was a sort of rediscovery of our terroirs, and certain parcels revealed such typicity that we decided to bottle them separately. But not systematically or at any cost! In fact, two conditions are necessary to justify the production of these lieux-dits. On one hand, the quality of the year must allow for the highlighting of each terroir's character, but on the other hand, the Cuvée 700 remains the priority of the Domaine, and it must not be diminished by the bottling of the lieux-dits. For example, the magnificent Dizy Corne Bautray 2011 was not produced to benefit the Cuvée n° 739, to which its balance was essential.

South-facing slope; clay-limestone-silty soil with chalk gravel on Campanian; 12,000 chardonnay vines planted on 1.3 hectares in 1962; Chablis pruning.

2013, the winter was very cold and snowy, spring and early summer remained cold and humid, causing coulure and millerandage and delaying flowering and ripening. August and September were warmer and drier, allowing for a late but beautiful harvest.

Grapes harvested on October 10, 2013, 10°6 alc., 7.8 gr/l acidity.

11,220 bottles and 398 magnums.

Dosage: 0 gr/l