

Champagne Jacquesson "742" Dégorgement Tardif (3 bottles)



CHAMPAGNE
JACQUESSON
— FAMILLE CHIUQUET —

Product price:

€330.00

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: 94/100

Cépage dominant: chardonnay

Product short description:

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

This "742" is primarily from the 2014 vintage, aged for a long time on laths (94 months) before being released from the domaine. An exceptional complexity and a great wine before being a champagne. **94/100 RVF**

Product description:

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

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Comments on this:

Champagne Jacquesson "Cuvée 742" Late Disgorgement:

RVF Guide to the Best Wines of France 2025 (August 2023): **94/100**. *The late disgorgement N°742 has a finely buttery, nutty, and dried fruit aroma. The palate reveals a slender frame, without excess power: a fine and expressive juice from today.*

RVF Guide to the Best Wines of France 2025 (Nov. 2024): **94/100**. *A base 2014 aged for... 94 months on lees! The characteristic note of fresh lemon bursts forth. More slender than thick in this vintage. A remarkable length sculpted with great freshness and a complex patina.*

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 are in search of excellence rather than consistency (which is usually sought in non-vintage bruts), 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 from scratch, we preferred to highlight the production number that the Cuvée bears 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 Vin de Champagne. It naturally has remarkable aging potential, which is why we offer it with two different maturations. ("normal" and "Late Disgorgement").

94 months on lees, under cork before their Late Disgorgement in April 2023. Dosage: 0.5 g/l.

2014, our harvest in Aÿ, Dizy, Hautvillers (59%), Avize & Oiry (41%): the winter is rainy and exceptionally mild, the spring warm and very dry, July and August cool and very humid. The warm, dry, and sunny month of September fortunately offers a very nice maturity to the grapes. The harvest takes place from September 15 to 25. This year we note a dominance of chardonnays in the blend. The alcohol/acid balance is excellent. The wines are saline, airy, and possess a salivating vinosity. Viticulture respectful of the soil and the plant in service of parcel diversity. Vinification and aging in large casks on lees without filtration or fining.

The pinot noirs from Aÿ and Dizy as well as the chardonnays from Avize are particularly successful.
