

# Champagne Jacquesson "Dizy Terres Rouges" 2015



CHAMPAGNE  
**JACQUESSON**  
— FAMILLE CHIUQUET —

**Product price:**

**€405.00**

**Product features:**

Area: CHAMPAGNE

Winemaker: Famille CHIUQUET (Champagne Jacquesson)

Vintage: 2015

Appellation: Champagne

Color: sparkling white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Cépage dominant: chardonnay

**Product short description:**

Unique and extremely rare! **93/100 RVF**. In individual cases.

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

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**PRESENTATION OF CHAMPAGNE JACQUESSON  
AND ALL ITS CUVÉES IN STOCK**

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Comments on this:

**Champagne Jacquesson "Dizy Terres Rouges" 2015 (individual cases) :**

**RVF Guide to the Best Wines of France 2025** (Sept. 2024) : **93/100**. *Terres Rouges 2015 is well-matured and shows none of the vintage's stigmas. Particularly broad and opulent, the palate reveals a wine that is richer than slender; one perceives the generosity, but the cuvée lacks a bit of finesse.*

**Technical sheet written by the domaine :**

Gentle east-facing slope, brown-red limestone soil, deep on chalky silt.  
12,000 Pinot Noir vines planted on 1.33 hectares in 1993; permanent cordon de royat pruning.

2015, the winter and a large part of spring were mild and rainy. Followed by a period of drought and high temperatures until mid-August. The season ends with alternating coolness and dry heat. The harvest is very homogeneous and produces perfectly ripe and healthy grapes, with beautiful balances. Ample, generous, and very dynamic wines. Viticulture respectful of the soil and the plant in service of parcel diversity. Vinification and aging in large wooden casks on lees without filtration or fining.

**Dizy Terres Rouges Harvest 2015:** Grapes harvested on September 15, 2015, 11°40 alc., 7.1 g/l acidity. 0 g/l dosage. Disgorgement in March 2023.