

Champagne Jacquesson "Cuvée 748"

Product price:

€393.12



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

Cépage dominant: chardonnay

Product short description:

93/100 RVF. 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 748 is primarily made up of the 2020 harvest.

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

Product description:

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

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Comments on this

Champagne Jacquesson "Cuvée 748" :

RVF Guide to the Best Wines of France 2026 (Sept. 2025): **93/100**. *We commend the definition of cuvée n°748. This base from 2020 is not affected by the vintage; the palate showcases a volume and*

concentration that commands respect.

Technical sheet written by the domaine :

The concept of Cuvée 700 is unique in Champagne and is the opposite of non-vintage brut. We seek excellence rather than consistency (which is typically 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 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 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 wooden casks, almost always without filtration, making it primarily a Grand Vin de Champagne. It certainly has remarkable aging potential, which is why we offer it with two different maturations. ("normal" and "Dégorgement Tardif").

2020, our harvest in Aÿ, Dizy, Hautvillers, Champillon (55%), Avize and Oiry (45%): the winter was mild and very rainy while the spring was very sunny and dry. Following the storms in June, dryness set in until the end of September. Early harvest from August 26 to September 10 with very nice maturity and a magnificent balance. Viticulture respectful of the soil and the plant in service of parcel diversity. Vinification and aging in large wooden casks without filtration or fining. The chardonnays dominate this blend, despite the addition of 24% reserve wines, consisting of Cuvées n°747 to 743 and Cuvée n°741.

Dosage: 2 gr/l