

Champagne Jacquesson "Avize Champ Caïn" 2014 (3 bottles)

Product price:

€657.00



Product features:

Area: CHAMPAGNE

Winemaker: Famille CHIQUET (Champagne Jacquesson)

Vintage: 2014

Appellation: Champagne

Color: sparkling white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 96/100

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.

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 CUVÉES IN STOCK](#)**

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Comments on this

Champagne Jacquesson "Avize Champ Caïn" 2014

RVF Guide to the Best Wines of France 2026 (Sept 2025): **96/100**. *Among the 2014 single vineyard wines, Champ Caïn delivers a great wine, showcasing the quality of the great chardonnay terroirs in this vintage. The juice is open, with a*

beautiful elongated structure. One should enjoy the 2014s before opening the 2013s.

Technical sheet written by the domaine:

Why single vineyard sites? 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 agricultural practices. It was a sort of rediscovery of our terroirs, and certain plots 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 single vineyard sites. 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 should not be compromised by the bottling of the single vineyard sites. For example, the magnificent Dizy Corne Bautray 2011 was not produced to the detriment of Cuvée n° 739, to which its balance was essential.

South-facing hillside; clay-limestone-sandy-silty soil with chalk gravel on campanian; 12,000 chardonnay vines planted on 1.3ha in 1962; Chablis pruning.

2014: the winter is rainy and exceptionally mild, the spring is warm and very dry, July and August are cool and very rainy. September, warm, dry, and sunny, saves the year. The alcohol/acid balance is excellent with a correct health state but requiring some sorting during harvest.

Grapes harvested on September 22, 2014, 11° alc., 6.9 gr/l acidity.

11,328 bottles and 406 magnums.

Dosage: 0 gr/l

Disgorgement January 2024