

Champagne Jacquesson "Dizy Corne Bautray" 2014

Product price:

€597.00



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: 95/100

Cépage dominant: chardonnay

Product short description:

A rare collector's bottle for the *aficionados* of great Champagne wines who shy away from the glitz of Dom Pérignon... **95/100 RVF**

Product description:

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

Comments on this:

Champagne Jacquesson "Dizy Corne Bautray" 2014

RVF Guide to the Best Wines of France 2026 (Sept. 2025): **95/100**. *Corne Bautray offers a delightful expression of chardonnay, far from the chalky character of the Côte des Blancs. However, we appreciate its breadth, the way its palate is refocused by the tension of the vintage.*

Technical sheet written by the domaine:

Why 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 contributed significantly to the House's reputation at the time. As for us, we are primarily winemakers and we

quickly focused on improving our farming 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 Lieux-dits. On one hand, the quality of the year must, of course, 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 impoverished by the bottling of the Lieux-dits. For example, the magnificent Dizy Corne Bautray 2011 was not produced to the benefit of Cuvée n° 739, to which its balance was essential.

Steep hillside facing southwest; clay soil rich in flint pebbles over Campanian chalk; 9000 chardonnay vines planted on 1ha in 1960; 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 status but requiring some sorting during harvest.

Harvested on October 2, 2014, 12.30% vol and 6.3 gr/L acidity

5,680 bottles and 300 magnums

Dosage: 0.5 gr/L

Disgorgement in February 2024