

CHAMPAGNE JACQUESSON

— FAMILLE CHIQUET —

THE PROGRAM **2019**



Cuvée n° **742**

◆ 2014, our harvest from Aÿ, Dizy & Hautvillers (59%), and from Avize & Oiry (41%). Winter was rainy and exceptionally mild, spring was hot and very dry, whilst July and August were cool and very wet. A hot, dry and sunny September saved the year. The balance of alcohol and acidity was excellent and the health of the grapes was generally good. However, after picking, rigorous sorting of some parcels affected by small sources of acid rot was necessary. As a result, the Chardonnays were superb, and the Meuniers, but above all the Pinot Noirs, held their own. The blend is completed with the addition of some reserve wines.

◇ 222,408 bottles, 10,000 magnums and 300 jeroboams were produced. Dosage: 1.5 gr/l.



DIZY - Corne Bautray / Récolte 2008

▷ At the top of a steep slope facing south-west; clay and alluvial silt filled with millstone grit gravel on Campanian chalk. 9,000 vines planted to Chardonnay over 1 hectare in 1960. Chablis pruning.

◆ 2008 was a year characteristic of our northern clime: spring was cool and rainy, summer dry and windy, as was September. Proof that Champagne can produce a great vintage despite a cool growing season!

Grapes picked on 28 September 2008, 11°5 alcohol, 8.3 gr/l acidity.

◇ 5,488 bottles and 304 magnums produced. Bottled on 20 May 2009.

Disgorged in April 2018. No dosage.



AVIZE - Champ Cain / Récolte 2008

▷ Situated at the bottom of the slope facing due south; calcareous soil of clayey, sandy, silty structure over blocks of Campagnian chalk. Planted to Chardonnay with 12,000 vines over 1.3 hectares in 1962. Chablis pruning.

◆ 2008 was a year characteristic of our northern clime: spring was cool and rainy, summer dry and windy, as was September. Proof that Champagne can produce a great vintage despite a cool growing season!

Grapes harvested on 26 September 2008; 10°7 alcohol, 7.7 gr/l acidity.

◇ 8,296 bottles and 402 magnums. Bottled on 18 May 2009.

Disgorged in April 2018. Dosage: 2.5 gr/l.



Aÿ - Vauzelle Terme / Récolte 2008

▷ The site is mid-slope facing due south; alluvial calcareous top soil over blocks of Campanian chalk. Planted to Pinot Noir with 2,500 vines over 0.3 hectare in 1980. Cordon de Royat pruning.

◆ 2008 was a year characteristic of our northern clime: spring was cool and rainy, summer dry and windy, as was September. Proof that Champagne can produce a great vintage despite a cool growing season!

Grapes picked on 25 September 2008; 10°8 alcohol, 7.2 gr/l acidity.

◇ 2,652 bottles and 198 magnums produced. Bottled on 19 May 2009.

Disgorged in April 2018. No dosage.