

In this year's tasting it was hard to choose between the Jacquesson Dizy Corne Bautray 2008 and the Billecart-Salmon Champagne Le Clos St.-Hilaire Brut 2002 for top honors. Both are elite selections of outstanding parcels and both are the product of outstanding vintages. Both are awarded 100 points. Also note the great 2008 Dom Perignon, which we rated last year and is currently on the market, as an ambassador for this great vintage.

Producers like Selosse, Jacquesson and Roederer all pick later than many in the prized Côte de Blancs village of Avize, looking to get the full dimension of the chardonnay they harvest there. For many producers working organically, yields are typically 30 percent lower than the regional norm, so the quality is inherently driven from the vineyard in many respects for these producers. They are producing a very high level of quality and pushing them into an elite level of Champagne producers. Even the likes of Jacquesson's non-vintage Cuvée 742, based on the 2014 vintage, delivers a level of power, style and interest that leaves many others in the dust.

### **Jacquesson Champagne Dizy Corne Bautray Extra-Brut 2008**

Score  
100

This is a phenomenal Champagne of such purity. It delivers immense power with such refinement. There's a very precise feel with a super fine, sliced-brioche nose and white-peach, fine-lemon and chalky-mineral notes. So fresh. There's such intensity, focus and delicacy to the palate. So focused and so detailed with seamless, fluid, ripe-chardonnay flavor and layers of savory baked biscuits, building on the finish. Wonderfully complete structure and texture. The power here is considerable and the acidity drive is simply wild. Wow! Drink or hold.

### **Jacquesson Champagne Aÿ Vauzelle Terme Extra-Brut 2008**

Score  
97

Super fine, fresh, lightly toasted bread, stone and chalk with lemon blossom and toasted almonds. The palate has such finesse and precision and delivers a super fine, lemon thread of flavor with fine-etched acidity, delivering length and detail. So elegant. Drink or hold.

### **Jacquesson Champagne Avize Champ Cain Extra-Brut 2008**

Score  
96

There's complexity here that delivers a wealth of grilled-almond and background chalky notes with a punchy, fleshy lemon and peach-kernel core. Bracing, mineral finish. I'd actually lay this down. Try from 2022.

## **Jacquesson Champagne Cuvée No. 742 Extra-Brut**

Score

93

This is packed with interest and has a savory edge with a big, grilled-almond and toasty feel to the nose, together with some fresh, crushed hazelnuts and green apples. The palate has a very bold and punchy feel with super crisp flavors and a big surge of acid-drenched power. Finishes bracingly dry. Based on the 2014 vintage. Drink now.