

<u>Vintage</u>	<u>(Hover for Commentary) Producer</u>	<u>Name</u>	<u>Tasting Notes</u>	<u>Score</u>	<u>Author</u>	<u>Drinking Window</u>	<u>Release Price</u>	<u>Review Date</u>
NV	Jacquesson	Extra-Brut Cuvée No. 742 (2014 base)	<p>The NV Extra-Brut Cuvée No. 742 (2014 base) has really opened up since I last tasted it about a year ago. The Pinot is so expressive in the No. 742, a Champagne built on texture and resonance. Dried pear, dried flowers, plum and spice fill out the wine's frame effortlessly, but the 742 truly shines with a bit of air, which seems to accent its freshness. Readers looking for a fine grower Champagne to drink now will find much to like. The blend is 59% Pinot Noir (from Aÿ, Dizy and Hautvillers) and 41% Chardonnay (from Avize and Oiry). Disgorged January 2019. Dosage is 1.5 grams per liter. (Originally published in August 2020)</p> <p>-- Antonio Galloni</p>	94	Antonio Galloni	2020 - 2030	\$88.00	Nov 2020
NV	Jacquesson	Extra-Brut Cuvée No. 738 Dégorgement Tardif (2010 base)	<p>Jacquesson's NV Extra-Brut Cuvée No. 738 Dégorgement Tardif (2010 base) is superb. So fresh and vibrant in the glass, the 738 dazzles from start to finish. Lemon confit, white flowers, almond and dried orchard fruit all race out of the glass. The Dégorgement Tardif was aged on cork and spent ninety-six months on the lees, which works so well in preserving the wine's freshness and explosive energy. Time in the glass brings out the wine's tension and vibrancy. This release is based on the 2010 vintage, with 33% reserve wines. The blend is 61% Chardonnay, 21% Pinot Meunier and 18% Pinot Noir. Disgorged July 2019. Dosage is 0.75 grams per liter. (Originally published in August 2020)</p> <p>-- Antonio Galloni</p>	94	Antonio Galloni	2020 - 2030	\$154.00	Nov 2020

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2009	Jacquesson	Extra-Brut Corne Bautray	<p>The 2009 Extra-Brut Corne Bautray is rich, ample and creamy, with all of the radiance of the vintage very much on display. Readers will find a potent Chardonnay with so much depth and power that it almost feels like a Pinot. Orchard fruit, dried flowers, chamomile and tropical inflections all grace this extroverted, flamboyant Champagne. The 2009 is not exactly subtle, but its dramatic beauty can't be denied. Disgorged April 2019 and bottled with no dosage. (Originally published in August 2020)</p> <p>-- Antonio Galloni</p>	95	Antonio Galloni	2020 - 2029	\$310.00	Nov 2020
2009	Jacquesson	Extra-Brut Champ Gain	<p>The 2009 Extra-Brut Avize Champ Gain captures an intriguing combination of the richness of the year and the clean, mineral inflections that are such signatures of Avize. All the elements are turned up a few notches. Petrol, apricot, dried flowers, orchard fruit, orange confit, honey and marzipan all develop in the glass. Even with all of its intensity, the 2009 retains striking translucence. It's a big wine, but there is plenty of complexity too. Disgorged May 2019. Dosage is 1.5 grams per liter. (Originally published in August 2020)</p> <p>-- Antonio Galloni</p>	94	Antonio Galloni	2020 - 2029	\$310.00	Nov 2020
2009	Jacquesson	Extra-Brut Vauzelle Terme	<p>The 2009 Extra-Brut Aÿ Vauzelle Terme, 100% Pinot Noir from a south-facing slope, is surprisingly ethereal in its first impression, before the natural power of the vintage makes itself felt. Mirabelle, crushed flowers, spice, mint and sweet dried cherry add pretty shades of</p>	95	Antonio Galloni	2020 - 2029	\$350.00	Nov 2020

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NV	Jacquesson	Extra-Brut Cuvée No. 743 (2015 base)	<p>nuance. The personality of Pinot from Aÿ comes through loud and clear. Disgorged May 2019 and bottled with no dosage. (Originally published in August 2020)</p> <p>-- Antonio Galloni</p> <p>The NV Extra-Brut Cuvée No. 743 (2015 base) is soft, open-knit and caressing. The natural radiance of 2015 comes through in the wine's ample, creamy feel. Apricot, spice, dried flowers, hazelnut and lightly honeyed notes are all beautifully laced together. The 743 is already a touch forward, in a good way, which makes it a terrific choice for drinking now and over the next handful of years. The blend is 60% Pinot Noir (from Aÿ, Dizy and Hautvillers) and 40% Chardonnay (from Avize and Oiry). Disgorged: August 2019 and bottled with no dosage.</p> <p>-- Antonio Galloni</p>	92	Antonio Galloni	2020 - 2030	Not Available	Nov 2020