

WORKSHEET THIRTY-NINE **Single Producer, Multiple Styles**

A useful resource for this tasting session is the excellent technical information on the Jacquesson website at www.champagnejacquesson.com

Lone drinkers and couples have a difficult decision to make from the list of wines below. For larger numbers, select the appropriate number of bottles required. If you intend tasting the Aÿ ‘Vauzelle Terme’, open it an hour before the tasting, but keep it chilled. A second approach to the tasting would be to source a progression of numbered cuvées.

- Jacquesson Avize ‘Champ Caïn’ Vintage Blanc de Blancs
- Jacquesson Dizy ‘Corne Bautray’ Vintage Blanc de Blancs
- Jacquesson Numbered Cuvée based on a particular year’s harvest
- Jacquesson Vintage Dégorgement Tardif
- Jacquesson Aÿ ‘Vauzelle Terme’ Vintage Blanc de Noirs
- Jacquesson Dizy ‘Terres Rouge’ Vintage

Jacquesson Avize ‘Champ Caïn’ Vintage Blanc de Blancs

100% Chardonnay

Jacquesson Dizy ‘Corne Bautray’ Vintage Blanc de Blancs

100% Chardonnay

Pour samples of the two Blancs de Blancs side by side in order to make a direct comparison of the different expressions of their respective *terroirs*. Experience the aromas side by side, but taste the Avize first.

Aromatic differences _____

Minerality of each _____

Richness of each _____

Palate (balance, weight, structure) of each _____

Texture of each _____

Developing aromas of each _____

Length of each _____

Chief distinguishing features _____

Preference? _____ Food match? _____



Pure, clear, free-running juice from the *cuvée*, the only part of the pressing used by Jacquesson

Jacquesson Numbered Cuvée

Blend of Chardonnay, Pinot Noir and Meunier, varies annually

Jacquesson Vintage Dégorgement Tardif (if possible, the equivalent year to the numbered *cuvée*)

Blend of Chardonnay, Pinot Noir and Meunier, varies annually

This is a rare opportunity to interrogate the ageing process of the same wine, on lees (the late-disgorged champagne) as compared to on cork, and explore their tertiary aromas and flavours.

Compare the champagnes for:

Colour _____

Effervescence _____

Freshness _____

Aromas _____

_____ including tertiary aromas from ageing (refer to Chapter 5 if necessary) _____

Flavours _____

Structure _____

Texture _____

Power _____

Length _____

Vinosity _____

What is the main point of difference? _____

Further comments

Jacquesson Brut Grand Cru Äy ‘Vauzelle Terme’ Vintage

100% Pinot Noir

Comment on its appearance, aromas, palate, fruit, earthiness, minerality, length, balance, creaminess and intensity:

Food matches _____

Ideal occasion and situation for drinking it? _____

Champagne Jacquesson Dizy ‘Terres Rouges’ Vintage

Pinot Noir and/or Meunier, varies annually depending on the vagaries of the harvest.

A *saignée* rosé until the 2012 harvest, the exact blend of Meunier and Pinot Noir is dependent on the vintage. The final champagne to pour.

The colour _____ The mousse _____

Red fruit aromas _____

Other aromas: _____

Spice? _____ Tannins? _____ Bakery? _____

Vinosity _____ Richness _____

Food matches

In a few words, how would you describe the Jacquesson styles?



Jacquesson Avize 'Champ Caïn', vinified in 75 hl oak casks (7500 litres or 19,800 U.S. gallons)

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