



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: May 22, 2015

Label Certificate Number: 908621

**Pursuant to the application of : VINTAGE 59 IMPORTS
Holder of permit/license number : S647579**

**Brand : JACQUESSON
Fanciful Name : CUVEE 737
Vineyard : N/A
Class : CHARDONNAY-PINOT NOIR-MEUNIER SPARKLING
WINE
Vintage : NV
Appellation : CHAMPAGNE
Size(s) : 50ML-30L
Stated Alc. Content : 12% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 13213001000373**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o VINTAGE 59 IMPORTS
ATTN: LISA M. HAYES
3 JUDY ANN DR
EAST FALMOUTH, MA 02536**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Cuvée n° **737**

GRAND VIN
de
CHAMPAGNE

JACQUESSON

DEPUIS 1798

Cette Cuvée identifiée sous le numéro 737
a donné lieu à un tirage de 239.456 bouteilles
9.672 magnums et 350 jéroboams.

EXTRA-BRUT

ALC.12%/VOL.

750 ML

ÉLABORÉ PAR JACQUESSON - 51530 DIZY - FRANCE - NM-168-001



IMPORTED BY
VINTAGE '59 IMPORTS
WASHINGTON, DC 20015

www.vintage59.com

Cuvée n° 737 comes from the 2009 harvest
and reserve wines (30%).

Grands and Premiers Crus in the
Grande Vallée de la Marne and
the Côte des Blancs.

Traditional viticulture, enhancing soil
quality, vine control and highlighting
the individuality of each terroir.

Vinification on lees in casks, without filtration.
100% cuvee.

43% Chardonnay, 27% Pinot Noir and
30% Pinot Meunier.

Disgorgement : February 2013 Dosage : 1.5 g/l

Our wine is made in as natural a way as possible. As a result there may be a
slight sediment, which will not affect the quality to any degree at all

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON
GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES
DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR
ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY
CAUSE HEALTH PROBLEMS.

CHAMPAGNE
PRODUCT OF FRANCE
CONTAINS SULFITES



L 737 03

