



# CACHET WINE

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## Ployez-Jacquemart Blanc de Blancs Extra Brut Vintage

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**Code** PLOY010

A superb Blanc de Blancs Champagne produced by this exceptional producer using Chardonnay grapes from Premiers and Grands Crus villages

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**Tasting Notes:**

Gold in colour, with green and light gold hints. The nose is voluptuous, rich and mature. The wine has a fine mousse and is full and generous on the palate. Flavours of white flowers and citrus

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Specification	
<b>Vinification</b>	Matured in the cellars for a minimum of 6 years with a minimum of 4 years stacked nose-to-punt. It is stacked nose-to-punt to reduce contact with the yeasts while maintaining all the benefits of ageing before disgorgement.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Ludes
<b>Type</b>	Champagne
<b>Grapes</b>	Chardonnay
<b>Genres</b>	Sparkling
<b>Vintage</b>	2010
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Champagne Ployez-Jacquemart
<b>Producer Overview</b>	Ployez-Jacquemart is a family champagne house, founded in 1930 by the husband and wife team of Marcel Ployez and Yvonne Jacquemart. Laurence, third generation of the family, perpetuates the founding values of the house: passion, tradition and dedication. She has committed herself to make the most of each harvest and produce great prestige wines.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Perfect as an aperitif or at the dinner table with salmon rillettes, prawns, Carpaccio of sea bream with basil, sushi, tabouleh, vegetable terrine, grilled sole with lemon.