CACHET WINE

Ployez-Jacquemart Blanc de Blancs Extra Brut Vintage



Code PLOY010

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

Tasting Notes:

Gold in colour, with green and light gold hints. The nose is voluptous, 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	
Vinification	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.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Type	Champagne
Grapes	Chardonnay
Genres	Sparkling
Vintage	2015
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Champagne Ployez-Jacquemart
Producer Overview	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.
Closure Type	Cork
Food Matches	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.