



CACHET WINE

Ployez-Jacquemart Cuvée Liesse D'Harbonville 2002

Code PLOY040

This is the jewel in the Ployez-Jacquemart range. It is produced using exceptional grapes with the specific aim of retaining the character of the particular vintage. It is matured for a minimum of 10 years in the cellars which bring out the year's quintessence whilst maintaining exceptional freshness

Tasting Notes:

A beautiful foam and a gold color still very fresh. The nose is very complex and has a beautiful richness.





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Specification	
Vinification	Following a strict selection at harvest, the blend is composed of 17% Pinot Noir, 66% Chardonnay and 17% Pinot Meunier. Primary fermentation occurs in 2-3 year old 225L oak barrels before being put to bottle 7-8 months after the harvest, to age for at least 10 years in the cellar before disgorgement. As with all wines of Ployez-Jacquemart, dosage is very low at approximately 3 grams per litre. Malolactic fermentation is avoided completely allowing the wine to mature with a very delicate and elegant bouquet with richness and structure crafted in barrel.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Type	Champagne
Grape Mix	66% Chardonnay, 17% Pinot Noir, 17% Pinot Meunier
Genres	Fine Wine, Practising Organic, Vegan, Vegetarian
Vintage	2002
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	Great as an aperitif or served with smoked salmon roulade