

Ployez-Jacquemart Extra Brut Passion Blanc de Blanc

Code

PLOY005

First produced in 2004 to celebrate the House's 80th anniversary, the Extra-Brut Passion cuvée has become one of the range's most iconic cuvées. Made from Premier and Grand Cru grapes, from 100% Chardonnay. 51% of the blend consists of wine aged in oak barrels, which do not undergop malolactic fermentation.

Tasting Notes:

Numerous fine, dynamic, and persistent streams of bubbles reveal a lively and refined effervescence. The initial nose is delicate yet expressive, marked by floral aromas reminiscent of white blossoms and acacia but as the wine opens up it becomes more indulgent with notes of orange peel and candied zest. On the palate, the attack is broad and generous, balanced by a perfect tension. The aromatic profile echoes the richness of the nose, with notes of syrupy peach and ripe plantain, followed by a vibrant mid-palate of candied lemon and pomelo that brings both freshness and structure. The finish is saline, precise, and beautifully persistent, extending the tasting experience with elegance.





Vinification First produced in 2004 to celebrate the House's 80th anniversary, the Extra-Brut Passion cuvée has become one of the range's most iconic cuvées. Made from Premier and Grand Cru grapes, the blend is 45% Pinot Noir, 20% Meunier, and 35% Chardonnay. To enhance structure and complexity, 25% of the wine is aged in oak barrels without malolactic fermentation, and the remaining 75% comes from the	
current harvest. The wine is aged sur pointe for 4-5 years to limit yeast contact, preserving its crispness whilst benefiting from extended ageing. With a low dosage of just 4g/L, it is disgorged as late as possible to retain maximum freshness.	
ABV 12%	
Size 75cl	
Drinking Window Drink now	
Country France	
Region Champagne	
Area Ludes	
Type Champagne	
Grapes Chardonnay	
Genres Sparkling	
Vintage NV	
Style Extra 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	