CACHET WINE

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 undergo 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.

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Specification	
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