CACHET WINE

Ployez-Jacquemart Extra Brut Rosé

Code PLOY060

Precision, elegance and refinement are the qualities of this bottle of Extra-Brut Rosé.

Tasting Notes:

The Rosé blend is expressive, delicately combining the expression of red fruit aromas, richness and length on the palate, while maintaining a great vivacity.



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Specification	
Vinification	Extra-Brut Rosé is only produced in very good quality years for the black grape varieties. The Rosé d'Assemblage process is unique in that it allows to harmonize a white champagne to which is added a small quantity of red wine of Champagne, coming from the Grand Cru village of Mailly. Each harvest brings different structures and colour intensities. The chance to work with addition of red wine makes it possible to be more stable and more precise in the colour. Ployez-Jacquemart red wines are made in oak barrels, revealing an elegant, slightly woody touch. They only use very low dosage in order to let all the fruit and aromas of the wine express themselves.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Type	Champagne
Grape Mix	60% Pinot Noir, 40% Chardonnay
Genres	Sparkling
Vintage	NV
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