CACHET WINE

Ployez Jacquemart Extra Quality Brut Half Bottle

Code PLOY065

The Extra Quality Brut is the flagship Champagne of the House and can be tasted after a minimum ageing of 4 years. A blend of premier and grand crus, with a majority of Pinot Noir and Meunier and a smaller percentage of white grapes. The Champagne is balanced, with great freshness and displays a distinct nose and palate.



Tasting Notes:

A lovely Champagne displaying balance and freshness. A low dosage of sugar (approximately 5 gr/L only) also gives greater expression to all the flavours of the Extra Quality Brut. Featuring an elegant mousse, this Champagne reveals a nice golden colour, with a nose ripe with notes of honey, and a rich palate with beautiful length.

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Specification	
Vinification	Made from a blend of premier and grand crus grapes, the black grapes are selected from Mailly and Ludes and the white from Bisseuil, Cuis, Ludes, Puisieulx, Taissy, Grauve or Vertus. Their philosophy is to work by hand, from the beginning of the growing season until the grapes are harvested. The blend is dominated by black grapes (60%) Pinot Noir and Pinot Meunier, which provide pronounced richness, complexity and roundness. Made using only pure cuvées (first presses), the composition rarely uses reserve wines and only when the harvest does not meet the house's vintage standards. A light filtration is used for wines produced in vats, but no filtration is used on wines aged in wooden barrels. All of their cuvees are aged for over six years in a 25-meter-deep cellar and aged for at least six years upside down— sur pointe. This enables the wine to benefit from the anti-oxidative nature of lees, while the resulting product remains lively and fresh with extremely fine bubbles. Ployez generally disgorges their Champagnes to order and only a low dosage of sugar (approximately 5 gr/L only) is added giving greater expression to all the flavours of their Extra Quality Brut.
ABV	12%
Size	37.5cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Type	Champagne
Grape Mix	36% Pinot Noir from Mailly, 22% Pinot Meunier from Ludes, 42% White grapes from Bisseuil
Genres	Sparkling, Vegan, Vegetarian
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	Perfect as a simple aperitif, or with classy canapes that have depth of flavour and spice.
Press Comments	Wine Merchant Top 100, Highly Commended, 2022.