

DEPUIS 1930 SINCE



CHAMPAGNE

Ployez-Jacquemart

Champagne Liesse D'Harbonville 2000

Ployez-Jacquemart is a family champagne house, founded in 1930 by the husband and wife team of Marcel Ployez and Yvonne Jacquemart. The soul of the house, characterized by a continual search for excellence, is now represented by Laurence, third generation of the family, who succeeds her parents Gerard and Claude Ployez. Perpetuating 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.

Our great cuvée Liesse Harbonville represents the flagship champagne of our range, so it requires a special attention. Only produced during exceptional vintage years, its winemaking process is different, but still intending to preserve the character of the vintage. Totally vinified in oak barrels (2 to 3 wines) of 225 liters, the blend is : 70% Chardonnay (Cuis-Bisseuil-Ludes 1er Crus), 15% Pinot Meunier (Ludes old vinyard 1er Cru) and 15% Pinot Noir(Pinot noir (Mailly Champagne Grand Cru). This is decided with a very strict selection of grapes collected during the harvest. The firstfermentation is done in barrels. We stop the malolactic fermentation, which allows us to raise wines with very fine and elegant aromas. Simple topping up and withdrawals are made between the harvest and the bottling, the

latter happening 7-8 months after the harvest.

Work in barrels creates great richness, a beautiful structure and complexity in this wine. The natural acidity of this blend, despite an aging of a minimum of 10 years in the cellar, will highlight the epitome of the year while keeping it exceptionally fresh. The structure of this champagne with a very low dosage (approximately 3 g/ L) can even enjoy a settling fostering an explosion of flavors.

Tasting notes

This prestigious champagne offers a beautiful foam and a gold color still very fresh. The nose is very complex and has a beautiful richness.

Surprisingly cool considering its age, the mouth is full, rich and of great length for this exceptional vintage.

Bottling

This cuvée is available in bottle and magnum.

Awards



Guide Gilbert &
Gaillard 2017
93/100

on the previous vintages

Wine Spectator - November 2015: 93/100

Vinalies Internationales 2014: Gold Medal

Guide VERON des Champagnes - November 2014

