



CHAMPAGNE  
Ployez-Jacquemart

DEPUIS 1930 SINCE

# COUTURE

## EXTRA-BRUT ROSÉ

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

### VARIETIES

- 41% Chardonnay
- 43% Pinot Noir
- + 16% Maily Grand Cru red wines

### BLENDING AND MATURING

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 Maily. 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. We only use very low dosage in order to let all the fruit and aromas of the wine express themselves.

### DOSAGE

- 4 g/L

### PACKAGING

- Half-Bottle
- Bottle
- Magnum

### 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.



**92 Pts**  
Wine Spectator  
2021

**91 Pts**  
Prague Wine  
Trophy 2019

**92+ Pts**  
View from the  
Cellar 2019