



CHAMPAGNE
Ployez-Jacquemart




DEPUIS 1930 SINCE

VINTAGE

EXTRA-BRUT 2009

Champagne Ployez-Jacquemart has always been concerned by extracting the best from each harvest. The year 2009 is one of those marvellous harvests where all the conditions were met to make a great wine.

VARIETIES

-  25% Pinot Noir
-  25% Meunier
-  50% Chardonnay

BLENDING AND MATURING

The Vintage Extra-Brut 2009 has been aged in the cellar for a minimum of 8 years, including the first six years «sur pointe», a traditional ageing process that limits contact with yeast while retaining the benefits of ageing before disgorgement and keeping the wine fresh for as long as possible. The grapes that make up the blend of this Champagne come exclusively from Premier and Grand Cru terroirs, with parcels from Cuis for the Blancs, Bisseuil and Tauxières for the Pinots Noirs and parcels from Ludes for the Meunier.

DOSAGE

- 3 g/L

PACKAGING

- Bottle

TASTING NOTES

The Vintage Extra-Brut 2009 has an elegant mousse that reveals a beautiful golden colour. The nose is ripe with citrus notes. The palate is full and reveals a great intensity.



Prague Wine Trophy
2022