



CHAMPAGNE
Ployez-Jacquemart



DEPUIS 1930 SINCE

VINTAGE

EXTRA-BRUT BLANC DE NOIRS 2018

Champagne Ployez-Jacquemart has always been committed to extracting the best from each harvest. Discover the vintage experience of 2018 harvest.

VARIETIES

-  50% Pinot Noir
-  50% Meunier

BLENDING AND MATURING

This fine Blanc de Noirs is made from Premier Cru fruit from Ludes (Meunier) and Grand Cru Mailly (Pinot Noir), from the exceptional 2018 vintage. Aged in cellar for a minimum of 5 years, with a "sur pointe" aging, the Champagne received very low dosage (3.5g/litre) for beautiful balance. This traditional ageing process limits contact with yeast while preserving the advantages of ageing before disgorgement and keeping the wine fresh for as long as possible.

DOSAGE

- 3.5 g/L

PACKAGING

- Bouteille

TASTING NOTES

With complex aromas of black and red cherries and mixed fruits, baked apple pastry, the palate shows beautiful aromatic progression with integrated mousse, elegance and length, poised between freshness, intensity and developing character. This Vintage Extra-Brut Blanc de Noirs 2018 is richly rewarding now, and has the capacity to cellar for many years.

