



CHAMPAGNE
Ployez-Jacquemart

DEPUIS 1930 SINCE

EXTRA QUALITY

BRUT BLANC DE BLANCS

Ployez-Jacquemart Brut Blanc de Blancs is a pure and refined champagne.

VARIETIES

-  100% Chardonnay

BLENDING AND MATURING

Extra-Quality Brut Blanc de Blancs completes the range of Ployez-Jacquemart champagnes, which until now had only relied on the presence of the vintage Blanc de Blancs. This mono-variety of Champagne is made from Chardonnay of Premiers and Grands Crus only, thanks to the plots of villages of Cuis, Bisseuil, Taissy and Ludes. It can be enjoyed after a minimum of 6 years of ageing and its very low sugar content allows the purity of the wine to be preserved and allows all the aromas of the Chardonnay to be expressed.

DOSAGE

- 3 g/L

PACKAGING

- Bottle
- Magnum

TASTING NOTES

Extra-Quality Brut Blanc de Blancs is beautifully effervescent. The nose offers subtle roasted notes. On the palate, all the creaminess of the Chardonnay explodes, offering a refined finish. It goes wonderfully well with fish or shell-fish dishes.

