



CHAMPAGNE
Ployez-Jacquemart




DEPUIS 1930 SINCE

COUTURE

EXTRA-BRUT PASSION

Produced for the first time in 2004, the Extra-Brut Passion cuvée is now one of the most emblematic cuvée of the range. It invites you to discover the Champagne made in oak barrels.

VARIETIES

-  54% Chardonnay, *vinified in oak barrels.*
-  23% Pinot Noir
-  23% Meunier

BLENDING AND MATURING

The uniqueness of the Extra-Brut Passion cuvée lies in its vinification. To enhance its complexity and structure, 50% of the blend comes from wines aged in oak barrels and does not undergo malolactic fermentation. The wines in this cuvée are from the 2018 and 2019 harvests. To limit contact with the lees during aging, it is carried out «sur pointe» in the Champagne cellars of the House. This traditional aging method helps minimize contact with the lees, thereby preserving the wine's freshness.

DOSAGE

- 4 g/L

PACKAGING

- Bottle

TASTING NOTES

This champagne captivates with its pale gold robe and luminous highlights, as well as its fine effervescence. Its aerial and elegant nose reveals notes of musk, aromatic wood, pear syrup, and a floral touch of mandarin, offering a refined and slightly spicy dimension. On the palate, the frank and lively attack gives way to blood orange flavors, an elegant texture, and a persistent finish with hints of green tea.

