



CHAMPAGNE

Ployez-Jacquemart

DEPUIS 1930 SINCE

VINTAGE

DOSAGE ZÉRO BLANC DE BLANCS 2014

The Dosage Zéro completes the Ployez-Jacquemart range with its unique, rare and modern character. This 100% Chardonnay has a beautiful minerality underlined by a magnificent acidity.

VARIETIES

 100% Chardonnay

13% of the blend is vinified in oak barrels without malolactic fermentation.

BLENDING AND MATURING

The blend, composed entirely of white grapes, gives the Vintage Dosage Zéro a remarkable liveliness, a crisp attack, and a pleasant vinous character. After a minimum of 8 years of aging in the House's traditional cellars, no dosage is added to this wine, leaving only the naturally occurring sugars. This results in a fresh and dynamic champagne, where the signature of the terroirs of Cuis, Bisseuil, and Ludes fully expresses itself. The year 2014 was marked by a mild and rainy autumn and winter, leading to a very early budburst. Despite contrasting weather conditions, it yielded a harvest of impeccable sanitary quality, producing wines that combine freshness and aromatic complexity.

DOSAGE

- 0 g/L

PACKAGING

- Bottle

TASTING NOTES

This 2014 Zero Dosage Blanc de Blancs vintage stands out with its sustained golden robe, bright and clear, as well as its fine and regular effervescence, a sign of controlled maturity. Its complex nose combines tertiary aromas of buttered biscuit and warm brioche with mentholated notes and a subtle spicy touch of mild curry, before opening up to nuances of apricot syrup and ripe mango, supported by a delicate floral framework of white flowers. On the palate, the clean and direct attack, true to the expression of a zero dosage, evokes a lemon sorbet, with a crisp acidity, a straight texture, and a tense, persistent finish with saline and citrus accents.

