



CHAMPAGNE
Ployez-Jacquemart

DEPUIS 1930 SINCE

VINTAGE

EXTRA-BRUT BLANC DE BLANCS 2015

The 2015 vintage, marked by an exceptionally hot and dry summer, produced grapes of impeccable sanitary quality, resulting in champagnes that combine concentration, freshness, and a beautiful aromatic complexity.

VARIETIES



100% Chardonnay

63% of the blend was vinified in oak barrels without malolactic fermentation.

BLENDING AND MATURING

The 2015 Blanc de Blancs Vintage is crafted from a selection of elegant and refined Chardonnays, Sourced from the Premier and Grand Cru plots of Puisseulx and Ludes. Like the rest of our vintage range, this Extra-Brut Vintage was aged in the cellar for a minimum of six years «sur pointe,» a traditional method that limits contact with the lees while preserving the benefits of aging before disgorgement, in order to maintain the wine's freshness for as long as possible.

DOSAGE

- 3 g/L

PACKAGING

- Bottle

TASTING NOTES

The 2015 Extra-Brut Blanc de Blancs Vintage captivates with its golden hue with white gold highlights, bright and clear, and its fine, regular effervescence, a sign of confirmed maturity. Its elegant and aerial nose combines subtle floral intensity, lychee notes, a woody touch of cedar, and a botanical dimension dominated by fresh verbena, creating a refined and harmonious bouquet. On the palate, the silky attack and fine texture, supported by a crisp acidity, offer a persistent, elegant, and fresh length. The finish is long and lingering, characterized by a mouthwatering acidity.

