

Ployez-Jacquemart Extra Quality Brut

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 50% Chardonnay, 25% Pinot Meunier, 25% Pinot Noir

WINEMAKING: A pure 2013 wine without any reserve added

ALCOHOL BY VOLUME: 12.0%

AGING: Minimum 5 years before disgorgement

THE STORY

Laurence Ployez is a third-generation winemaker at her family's estate, which was established in 1930. Ployez-Jacquemart owns 2.15 hectares of Premier Cru and Grand Cru vineyards in Ludes and Mailly-Champagne in the Montagne de Reims, known for its classic chalk slopes; in addition, Laurence purchases Premier Cru and Grand Cru grapes from 12 hectares of vineyards from growers that the family has worked with for over 20 years.

PHILOSOPHY: The whole essence of Ployez-Jacquemart rests in our continual search for excellence, our understanding of the Champagne terroir and our abilities to craft truly fine wines. These skills have been passed down through three generations. Our respect for this noble heritage is the cornerstone of our approach to Champagne production.

THE ADJECTIVES

OVERALL: Bright and complex

AROMAS / FLAVORS: Smoked almond, salinity, white cherry, preserved lemon, clover honey, & a chalky minerality

MOUTHFEEL: Refined mousse and gentle lees

THE SELLING POINTS

25% fruit sourced from Grand Cru and Premier Cru vineyards

AWARDS: 91pts Wine Spectator (2021)

PAIRINGS: Creamy risotto, fresh cheeses, bright seafood dishes

