



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Ployez-Jacquemart Cuvée Granite 90ème Anniversaire

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<b>Price</b>	£94.99
<b>Code</b>	PLOY050

The memory of the Champagne PLOYEZ-JACQUEMART, a unique cuvée with the assembly of great vintages 1976 -1982-1983-1990-1995-1988-1996-1999-2000-2004-2011-2012 and 2013.

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### Tasting Notes:

Those vintages will bring power and profound complexity. It is the union of 61% of Chardonnay from Mesnil sur Oger, Puisieulx, Cramant, Cuis, Bisseuil, Tauxière, Grauve, with 31% Pinot Noir from Mailly Champagne and 8% Meunier from Ludes. To balance the richness of this Champagne 41% of the blend is without malolactic fermentation. An extra brut dosage allows the wine to express all its aromas, its great richness and its freshness.

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## Specification

**Vinification** Granite is a blend of several minerals and symbolises solidarity, immutability and firmness. The characteristics of this champagne are a blend of three grape varieties and more than 12 vintages, it traces the history of Champagne Ployez-Jacquemart. This Cuvée was created in honour of the House's 90th anniversary and represents the memory of Ployez-Jacquemart through the vintages: 1976 – 1982 – 1983 – 1988 – 1990 – 1995 – 1996 – 1999 – 2000 – 2004 – 2011 - 2012 and 2013. All these celebrated vintages bring power and complexity to the wine. The wines composition is 30% Pinot Noir from Mailly Champagne, 60% Chardonnay from Mesnil sur Oger, Puisieulx, Cramant, Cuis, Bisseuil, Tauxière, Grauve and 10% Meunier from Ludes. It undergoes 24-36 months on lees and to balance the richness of this champagne, 41% of the blend is without malolactic fermentation. The Extra-Brut dosage allows the wine to express all its aromas and its great freshness.

**ABV** 12%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Champagne

**Area** Ludes

**Type** Champagne

**Grape Mix** 60% Chardonnay, 30% Pinot Noir, 10% Pinot Meunier

**Genres** Fine Wine, Practising Organic, Vegan, Vegetarian

**Vintage** NV

**Style** Brut

**Body** Rich, full flavoured and toasty

**Producer** Champagne Ployez-Jacquemart

**Producer Overview** Ployez-Jacquemart is a family champagne house, founded in 1930 by the husband and wife team of Marcel Ployez and Yvonne Jacquemart. Laurence, third generation of the family, perpetuates the founding values of the house: passion, tradition and dedication. She has committed herself to make the most of each harvest and produce great prestige wines.

**Closure Type** Cork

**Food Matches** Perfect as a simple aperitif, or with classy canapes that have depth of flavour and spice.