

FAMILY WINE MERCHANTS SINCE 1906

## Ployez-Jacquemart Extra Brut Passion

 Price
 £42.99

 Code
 PLOY005

An Extra Brut Champagne produced by this exceptional producer

## **Tasting Notes:**

A floral wine with lightly toasted notes. A sophisticated nose, with a sumptuous finish (a hint of honey). Very elegant.





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Specification	
Vinification	Extra Brut Passion is made up of Premier and Grand Cru grapes picked in the 2004 harvest. Offering a richer non-vintage blend, from a harmonious union of 45 % Pinot Noir, 20% Meunier, 35 % Chardonnay. In order to add greater structure and complexity 25% of the wine is aged in oak barrels and does not undergo malolactic fermentation; the remaining 75% are wines from the annual harvest. To limit contact with yeasts during ageing, the wine is aged sur pointe (on its neck) rather than sur lattes (on their side) for at least 4-5 years. This traditional ageing process limits the contact with the lees and ensures that the wine maintains its crisp character but preserves the advantages of ageing before disgorgement. Their Champagnes are disgorged as late as possible to allow for as much freshness as possible and a lower dosage of sugar (approximately 4 gr/L only) is added. The Extra Brut Passion was produced for the first time with the harvest 2004 to celebrate the 80th anniversary of the House.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Туре	Champagne
Grape Mix	55% Pinot Noir, 40% Chardonnay and 5% Pinot Meunier
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	Great as an aperitif or served with smoked salmon roulade
Press Comments	Wine Merchant Top 100 2023, Highly Commended.