

DEPUIS 1930 SINCE



CHAMPAGNE

Ployez-Jacquemart

Champagne EXTRA BRUT VINTAGE 2008

Ployez-Jacquemart is a family champagne house, founded in 1930 by the husband and wife team of Marcel Ployez and Yvonne Jacquemart. The soul of the house, characterized by a continual search for excellence, is now represented by Laurence, third generation of the family, who succeeds her parents Gerard and Claude Ployez. Perpetuating 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.

Champagne Ployez-Jacquemart always had a concern to extract the best from each harvest. The year 2008 is one of those beautiful harvest, which allowed us to develop well-balanced, elegant wines. The diversity and quality of our different Chardonnay from premier and grand crus as Cuis, Bisseuil, Tauxières and Ludes allowed us to make a beautiful black and white vintage blend. Like the rest of our vintages, it was raised in a cellar for a minimum of 8 years, including 6 years on the nose « sur pointe ». We use this traditional technique to limit the contact with the yeasts while retaining the advantages of aging before disgorgement. Our vintages are disgorged as late as possible to allow them to keep more freshness.

Blend



25% Pinot Noir
25% Pinot Meunier



50% Chardonnay

Dosage sucre de canne : ~3 Gr/litres

Awards

Médaille d' OR Vinalies internationales 2018

