

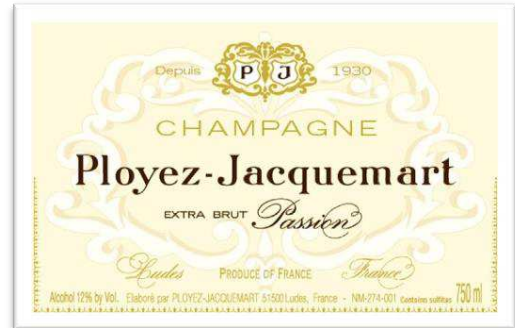
CHAMPAGNE PLOYEZ JACQUEMART

Extra Brut Passion

Champagne

Technical information

Country: France
Region: Champagne
Appellation: Champagne
Grape Variety : 44 % Pinot Noir, 38 %
Chardonnay, 18% Pinot Meunier
Dosage: 3.35 gr/l
Terroir : clay and limestone
Age of the vines : between 10 and 65 years old



Vinification

All the grapes are picked by hand and then sorted by variety. In order to make it more complex and structured, we blended 25% of wines matured in oak barrels without malolactic fermentation and 75% of wines from the annual harvest. We keep them on the neck "sur pointes" to limit the contact with the yeasts while preserving the advantages of aging before disgorgement. Our Champagnes are disgorged as late as possible to allow them to keep maximum freshness. Aged for at least 4-5 years in our cellars.

Tasting notes

A floral dainty wine, vibrant and lightly toasted; very nice complexity, rich but with great aromatic finesse. It has a long finish without being heavy or thick with a very elegant honeyed touch. The part of the blend aged in barrels brings a great structure without giving an oaky taste.