

# **CHAMPAGNE PLOYEZ JACQUEMART**

## **Liesse D'Harbonville 1999**

### *Champagne*

#### **Technical information**

<b>Country:</b>	France
<b>Region:</b>	Champagne
<b>Appellation:</b>	Champagne
<b>Grape Variety :</b>	66% Chardonnay, 17% Pinot Noir, 17% Pinot Meunier
<b>Dosage:</b>	3 gr/l
<b>Terroir :</b>	clay and limestone
<b>Age of the vines :</b>	between 10 and 65 years old



#### **Vinification**

Totally vinified in oak barrels (2 to 3 wines) of 225 liters. The first fermentation is done in barrels. We stop the malolactic fermentation, which allows us to raise wines with very fine and elegant aromas. Simple topping up and withdrawals are made between the harvest and the bottling, the latter happening 7-8 months after the harvest. Aging of a minimum of 10 years in the cellar.

#### **Tasting notes**

This prestigious champagne offers a beautiful foam and a very lively fresh gold color. The nose is quite complex and has a beautiful richness. Surprisingly cool considering its age, the mouth is full, rich and of great length for this exceptional vintage.