

CHAMPAGNE PLOYEZ JACQUEMART

Dosage Zero

Champagne

Technical information

Country: France
Region: Champagne
Appellation: Champagne
Grape Variety : blend of 1er and Grand Crus with a slight majority of Chardonnay (usually 50% Chard., 50% black grapes)
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. It was made from a blend of 1er and grand crus. Contrary to the rest of the range, we don't add any dosage liquor during the disgorging, leaving only 0.25 gr / L of residual sugars to this fresh and dynamic blend.

Tasting notes

With a feature of elegant foam, this champagne reveals a nice golden color. The aroma is ripe with notes of citrus. The taste is frank and full which reveals a beautiful intensity.

Best to drink:

It can be tasted after a minimum aging of 5 years into cellars.