

DEPUIS 1930 SINCE



CHAMPAGNE

Ployez-Jacquemart

Cuvée GRANITE

"Granite" is a symbol of solidity; it is a union of different minerals; and it is also the important symbol of 90 years of marriage. Today our Granite is a beautiful marriage: a romantic story, blending three grape varieties, from a dozen Crus of the Montagne de Reims and the Côte des Blancs that have been part of our cuvées for 90 years.

Our Cuvée "Granite" represents the memory of the Champagne PLOYEZ-JACQUEMART, a unique cuvée with the assembly of great vintages 1976 -1982-1983-1990-1995-1988-1996-1999-2000-2004-2011-2012 and 2013.

Those vintages will bring power and profound complexity. It is the union of 61% of Chardonnay from Mesnil sur Oger, Puisieulx, Cramant, Cuis, Bisseuil, Tauxière, Grauve, with 31% Pinot Noir from Mailly Champagne and 8% Meunier from Ludes. To balance the richness of this Champagne 41% of the blend is without malolactic fermentation. An extra brut dosage allows the wine to express all its aromas, its great richness and its freshness.

Around this exceptional assemblage of beautiful encounters, quiet preparation, collaboration between sommeliers, passion for fine wines, beautiful things, is a Japanese artist in love with Champagne PLOYEZ-JACQUEMART. Together, these write a beautiful story for the creation of "Granite."



DOSAGE : 4,75 g/L

UNIQUE CUVÉE ONLY IN BOTTLE

DECANTER 2020 93/100

ROBERT PARKER 2020 94/100