

# **CHAMPAGNE PLOYEZ JACQUEMART**

## **Extra Brut Rosé**

### **Champagne**

#### **Technical information**

**Country:** France  
**Region:** Champagne  
**Appellation:** Champagne  
**Grape Variety :** 50% Chardonnay, 37% Pinot Noir,  
13% Meunier  
**Dosage:** 3.65 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. We produce our Rosé in the best year for quality black grapes. They are all developed with this base: the assembly of Champagne Extra Quality Brut (blend of the first presses of premier and grand crus wines with a majority of black grapes) to which we add a small amount of champagne red wine from Avenay vinified in oak. Our red wines are made in our oak barrels.

#### **Tasting notes**

Very nice foam. The pink color is a pretty cool. The nose is fruity and fresh. An expressive blend delicately combining the expression of red fruit aromas with richness and long finish, keeping things lively. The mouth is frank, the dosage is not noticeable.