

# CHAMPAGNE PLOYEZ JACQUEMART

## Vintage Blanc de Blancs

### Champagne

#### Technical information

<b>Country:</b>	France
<b>Region:</b>	Champagne
<b>Appellation:</b>	Champagne
<b>Grape Variety :</b>	100% Chardonnay
<b>Dosage:</b>	2.90 gr/l
<b>Terroir :</b>	clay and limestone
<b>Age of the vines :</b>	between 10 and 65 years old



#### Vinification

The diversity and quality of our different Chardonnay from premier and grand crus allowed us to make a beautiful vintage white blend. It was raised in a cellar for a minimum of 6 years, including 4 years on the nose « sur pointes ». We keep them on points to limit the contact with the yeasts while preserving the advantages of aging before disgorgement. All our vintages are recently disgorged to keep them fresher.

#### Tasting notes

Beautiful moss green with gold color, slightly amber. The nose is bold, ripe and rich. The palate is rich and generous.



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