

CHAMPAGNE PLOYEZ JACQUEMART

Extra Quality Brut

Champagne

Technical information

Country:	France
Region:	Champagne
Appellation:	Champagne
Grape Variety :	39% Chardonnay, 39% Pinot Meunier, 22% Pinot Noir
Dosage:	5.20 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. Only the juice from the first pressing is considered of sufficient quality for our use. Grape musts are left to settle not once but twice before fermentation. The wine is moved frequently from one vat to another to ensure a high level of oxygenation; light filtration is used for wines produced in vats but none at all for those aged in wooden barrels.

Tasting notes

Featuring an elegant foam, this champagne reveals a nice golden color. The nose is ripe with notes of honey. The palate is rich and reveals a beautiful length.