



Tasting date APRIL 2020 - By William Kelley

DOSAGE ZERO 90 pts

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Disgorged without dosage after a minimum of five years sur lattes, the NV Dosage Zéro is a new addition to the Ployez-Jacquemart portfolio. Offering up complex aromas of citrus oil, dried apricot, praline and dried white flowers, it's medium to full-bodied, racy and incisive, with a delicate pinpoint mousse, an elegantly fleshy core and a long, penetrating finish. Beautifully balanced, it's bone dry without being austere, and it already makes for compelling drinking.

EXTRA QUALITY BRUT 90 pts

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Disgorged without dosage after a minimum

The latest release of Ployez-Jacquemart's emblematic NV Extra Quality Brut was disgorged with around five grams per liter dosage after three years on the lees. Mingling aromas of orange oil and fresh peach with hints of brioche and smoke, it's medium to full-bodied, fleshy and enveloping, with a tightly wound core, racy acids and a dry, chalky finish. It will show even better after an additional year or two on cork.

EXTRA BRUT CUVÉE GRANIT 94 pts

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A one-off release to celebrate Ployez-Jacquemart's 90th anniversary, the NV Extra-Brut Cuvée Granite was disgorged in June 2019 with just under five grams per liter dosage. It's based on the 2013 vintage, which accounts for some 40% of the blend; next comes the 2000 vintage, contributing another 20%, with the balance made up of reserve wines from vintages 2012, 2011, 2004, 1999, 1996, 1995, 1990, 1988, 1983, 1982 and 1976. It's showing beautifully, offering up a delicate but complex bouquet wafting from the glass with dried white flowers, citrus oil, freshly baked bread, dried fruit, beeswax, toasted almonds, nutmeg and macadamia nut. Medium to full-bodied, elegant and fine-boned, it's satiny and precise, with a racy spine of acidity and a pearly mousse, concluding with an intensely sapid finish. This is not a powerful, dramatic Champagne, but it's strikingly complex and exquisitely refined.

EXTRA BRUT PASSION 93 pts

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Some 25% of the vins clairs that compose Ployez-Jacquemart's NV Extra-Brut Passion were barrel fermented, and it's a richer, more vinous non-vintage blend that's aged—for four or five years—sur pointes rather than sur lattes to prevent excess. Offering up an inviting bouquet of lemon, orange oil, crisp yellow orchard fruit, toasted nuts and honeycomb, it's medium to full-bodied, deep and intense, with a racy spine of acidity, fine concentration at the core, and a penetrating, sapid finish.

EXTRA BRUT VINTAGE 2008 94 pts

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Disgorged in March 2018, the 2008 Extra-Brut Vintage from Ployez-Jacquemart is showing brilliantly, unwinding in the glass with aromas of citrus zest, confit lemon, pear, brioche and mandarin. Full-bodied, deep and concentrated, with an incisive spine of acidity and a pearly mousse, the quality of the vintage here puts this on the same level as the house's two tête de cuvée bottlings in their portfolio of current releases. The blend is 50% Chardonnay, with the balance equal parts Pinot Noir and Pinot Meunier.

BRUT LIESSE D'HARBONVILLE 2000 94 pts

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Disgorged after more than a decade sur lattes with three grams per liter dosage, the 2000 Brut Liesse d'Harbonville is showing beautifully, offering up an expressive bouquet of fresh peach, citrus oil and green apple mingled with hints of freshly baked bread, toasted nuts, woodsmoke and orange zest. Medium to full-bodied, deep and incisive, its elegantly fleshy core of fruit is built around a racy spine of acidity, complemented by a delicate pinpoint mousse. As usual, this is a Chardonnay-dominant blend that's vinified in barrel without malolactic fermentation.