



CHAMPAGNE
Ployez-Jacquemart




DEPUIS 1930 SINCE

HAUTE-COUTURE

LIESSE D'HARBONVILLE 2002

The Liesse d'Harbonville cuvée is the jewel of Champagne Ployez-Jacquemart. It therefore requires very special attention and is only made in great years. Its vinification is different, while preserving the personality of the vintage.

VARIETIES

-  66% Chardonnay
-  17% Pinot Noir
-  17% Meunier

BLENDING AND MATURING

Totally elaborated in oak barrels, the blend is always the same and is decided with a very strict selection of the grapes collected during the harvest. The first fermentation is carried out in the barrels and the malolactic fermentation is blocked, to allow the wines to be matured with very fine and elegant aromas. Simple racking is carried out between the harvest and bottling. The work in the barrels creates a great richness, a beautiful structure and complexity in this wine. The natural acidity of this blend, despite being aged for more than 10 years in the cellars of the House, will bring out the character of the year while maintaining an exceptional freshness.

DOSAGE

- 3 g/L

PACKAGING

- Available in bottle and box only.

TASTING NOTES

This prestigious 2002 vintage has a beautiful mousse and a golden colour that is still very bright. It has a fine and delicate effervescence. The nose is complex and aromatic. With an astonishing freshness considering its age, the palate has great length. Cuvée Liesse d'Harbonville offers an exceptional and unique tasting experience. Each vintage year is chosen early, and 2002 proved to be of very good quality, it is said that the weather conditions were close to those of 1998, one of the best vintages of the last century!



94 Pts
Wine Spectator
2020

Or
Decanter WWA
2020