



CHAMPAGNE
Ployez-Jacquemart

DEPUIS 1930 SINCE

VINTAGE

EXTRA-BRUT BLANC DE BLANCS 2010

Champagne faced a difficult year in 2010, but the combination of a hot, rainy summer and a dry September allowed the development of a vintage of great complexity, thanks to rigorously hand-picked grapes.

VARIETIES

 100% Chardonnay

BLENDING AND MATURING

The diversity and quality of the different Premiers and Grands Crus terroirs of our Chardonnays such as Cuis, Bisseuil, Tauxières and Ludes, have allowed us to create an elegant and refined white blend. Like the rest of the Ployez-Jacquemart range of vintages, the 2010 Vintage Extra-Brut Blanc de Blancs has been aged in the cellar for a minimum of 6 years. The first five years are aged «sur pointe», this traditional ageing process limits contact with yeast while retaining the benefits of ageing before disgorgement and keeping the wine fresh as long as possible.

DOSAGE

• 3 g/L

PACKAGING

• Bottle

TASTING NOTES

The Vintage Extra-Brut Blanc de Blancs 2010 has a beautiful golden, green and slightly amber coloured mousse. The nose is bold, ripe and rich. The palate is complex and generous. The Chardonnay accentuates its vinous character while revealing a subtle acidity and leaving a remarkably sustained finish.



93 Pts
Gilbert & Gaillard
2021