

Vos résultats de dégustation

 SAS Ployez-Jacquemart

 6171

 **Champagne Ployez-Jacquemart Brut Nature Dosage Zéro - 2006**

Champagne brut - Champagne

EN

Note : 90/100



Dégustation : année 2018

Beautiful light gold. Expressive nose combining breadcrust, straw and white-fleshed fruits. Good grip on the palate which is fresh, closely-integrated and almost creamy. Lovely persistency and mineral finish.

 **Champagne Ployez-Jacquemart Extra brut Vintage - 2008**

Champagne brut - Champagne

EN

Note : 92/100



Dégustation : année 2018

Deep yellow-gold. Racy nose whose mineral character is augmented by subtle notes of fresh straw and mint. The palate is structured yet also fresh, well-integrated and persistent. The nose aromas recur and linger on the finish.

 **Champagne Ployez-Jacquemart Extra Brut blanc de blancs Vintage - 2008**

Champagne brut - Champagne

EN

Note : 93/100



Dégustation : année 2018

Light yellow-gold. Fine nose intermixing cooked wheat, white-fleshed fruits and almonds with a lightly toasted mineral dimension. The palate is appealingly ample and fresh with fine bubbles and texture. Aroma is precise and persistent with good fruit presence.