

HAUTE-COUTURE

LIESSE D'HARBONVILLE 2005



VARIETIES

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

BLENDING AND MATURING

All the wine is produced in neutral oak barrels for 8 months, without stirring, filtering, fining or malolactic fermentation, and with a simple racking. The blend is always the same and is decided on the basis of a very strict selection of grape musts collected at harvest time and from Premiers and Grands Crus terroirs. The first fermentation is carried out in the barrels and malolactic fermentation is blocked to allow the wines to develop very fine, elegant aromas. The barrel ageing creates great richness, structure and complexity in this wine. The natural acidity of this blend, despite being matured for over 10 years in the House cellars, brings out the character of the year while retaining an exceptional freshness.

DOSAGE

- 3 g/L

PACKAGING

- Bottle with its box only
- Magnum

TASTING NOTES

This prestigious 2005 vintage has an intense golden colour with straw highlights. When served, the effervescence is fine and dynamic. The nose is subtle and expressive. It reveals notes of quince paste, peach in syrup, fresh hazelnut and praline paste. On opening, this Champagne reveals aromas of coconut, marzipan and Amaretto. On the palate, there is a sensation of freshness that dominates the tasting from the opening to the finish. The mid-palate reveals notes of blood orange and badian. The finish is marked by flavours of pink grapefruit and caramelised hazelnuts.

The Liesse d'Harbonville cuvée is the jewel of Champagne Ployez-Jacquemart. It therefore requires very special attention. Each vintage year of this cuvée is carefully chosen, and 2005 produced an abundant harvest, with grapes rich in sugar, magnificent Chardonnays and Pinots with plenty of structure.



93 Pts
Gilbert & Gaillard
2024