



CHAMPAGNE
Ployez-Jacquemart

DEPUIS 1930 SINCE

VINTAGE

DOSAGE ZÉRO BLANC DE BLANCS 2012

The Dosage Zéro completes the Ployez-Jacquemart range with its unique, rare and modern character. This 100% Chardonnay has a beautiful minerality underlined by a magnificent acidity.

VARIETIES

 100% Chardonnay

BLENDING AND MATURING

The blend, made entirely of white grapes, gives Dosage Zéro a great liveliness, a frank attack and a pleasant vinosity. After a minimum of 8 years of aging in the traditional cellars of the House, no dosage is added to this wine, leaving only the sugar naturally present. This allows us to offer a fresh and dynamic champagne. The signature of each terroir composing the wine is therefore revealed and fully highlighted. The year 2012 was a particularly cold year, as the Champagne region does not know many more. The year was characterised by a cold winter and spring, followed by a hot and sunny summer, which favoured the good and slow maturation of the grapes, they are animated by an exceptional acidity.

DOSAGE

- 0 g/L

PACKAGING

- Bottle

TASTING NOTES

This Dosage Zéro Vintage 2012 Blanc de Blancs reveals finesse, fruit and minerality. It has a pale gold colour with luminous silver highlights and a sustained, fine and persistent effervescence. Well-balanced, with a fine, tangy mousse, it begins with a lively, striking nose. It reveals notes of white peach and fresh lemon, subtly iodised. This is followed by more complexity and richness, with aromas of apricots, walnuts, spices, menthol and an almond cake. The palate is characterised by a smooth tension where the citrus aromas are fully expressed with notes of blood orange and candied yellow lemon. The mid-palate leaves a delicious sensation of lemon meringue pie. This complexity and delicious texture are followed by remarkable length and a mineral finish with hints of iodine.

