



CHAMPAGNE  
Ployez-Jacquemart




DEPUIS 1930 SINCE

# COUTURE

## EXTRA-BRUT PASSION

*Produced for the first time in 2004, the Extra-Brut Passion cuvée is now one of the most emblematic cuvée of the range. It invites you to discover the Champagne made in oak barrels.*

### VARIETIES

-  45% Pinot Noir
-  35% Chardonnay
-  20% Meunier

### BLENDING AND MATURING

The particularity of Extra-Brut Passion comes from its vinification. In order to give it more complexity and structure, 25% of the wines aged in oak barrels have been included in the blend, these wines do not suffer malolactic fermentation. The remaining 75% are wines from the annual harvest. To limit contact with yeasts during ageing, the wine is aged «sur pointe» in the traditionnal cellars of the House. This traditional ageing process limits the contact with yeast during the ageing process and ensures that the wine retains its freshness.

### DOSAGE

- 4 g/L

### PACKAGING

- Bottle
- Magnum
- Jeroboam

### TASTING NOTES

Extra-Brut Passion is a floral, fruity, vibrant and slightly toasted champagne. It has a very nice complexity and a great aromatic softness. Its length in the mouth is present without being heavy or thick. The finish is honeyed and very elegant. The blending in wood brings a great structure without the barrel marking the wine too much.



**90** Pts  
Gilbert & Gaillard  
2021

**93** Pts  
Wine Advocate  
2020