



CHAMPAGNE
Ployez-Jacquemart

DEPUIS 1930 SINCE

COUTURE

EXTRA-BRUT ROSÉ

Precision, elegance and refinement are the qualities of this bottle of Extra-Brut Rosé.

VARIETIES

- 41% Chardonnay
- 43% Pinot Noir
- + 16% Mailly Grand Cru red wines

BLENDING AND MATURING

Extra-Brut Rosé is only produced in very good quality years for the black grape varieties. The Rosé d'Assemblage process is unique in that it allows to harmonize a white champagne to which is added a small quantity of red wine of Champagne, coming from the Grand Cru village of Mailly. Each harvest brings different structures and colour intensities. The chance to work with addition of red wine makes it possible to be more stable and more precise in the colour. Ployez-Jacquemart red wines are made in oak barrels, revealing an elegant, slightly woody touch. We only use very low dosage in order to let all the fruit and aromas of the wine express themselves.

DOSAGE

- 4 g/L

PACKAGING

- Half-Bottle
- Bottle
- Magnum

TASTING NOTES

The Rosé blend is expressive, delicately combining the expression of red fruit aromas, richness and length on the palate, while maintaining a great vivacity.



91 Pts
Vinous - A. Galloni
2023

Double Gold
Japan Women's Wine
Award 2022

92 Pts
Wine Spectator
2021