



CHAMPAGNE  
Ployez-Jacquemart




DEPUIS 1930 SINCE

# EXTRA QUALITY

## EXTRA-QUALITY BRUT

*Emblem of Champagne Ployez-Jacquemart, Extra-Quality Brut is the guardian of the founding values of the House, which are Tradition, Rigour and Rootedness in the Champagne terroir.*

### VARIETIES

-  33% Pinot Noir
-  33% Meunier
-  34% Chardonnay

### BLENDING AND MATURING

Extra-Quality Brut is a blend of 1er & Grand Crus vines with a majority of Pinot Noir and Meunier from Mailly and Ludes, as well as Chardonnays from Bisseuil, Cuis, Ludes, Puisieux, Taissy, Grauve or Vertus. The black grapes bring a great richness, complexity and roundness to the Champagne. Only the pure cuvée (first press) is used for the elaboration of this wine and the low sugar dosage also allows all the aromas to be fully expressed. It can be enjoyed after a minimum of 4 years of ageing in the Domaine's cellars.

### DOSAGE

- 5 g/L

### PACKAGING

- Half-Bottle
- Bottle
- Magnum

### TASTING NOTES

Extra-Quality Brut has an elegant mousse and a beautiful golden colour. The nose is ripe and tends towards honeyed notes. The palate is rich and reveals a good length. The Extra-Quality Brut has a very good balance and freshness, with a very clean nose and mouth, it is a perfect champagne to accompany aperitifs and cocktails.



Gold  
Japan Women's  
Wine Award 2025

92 Pts  
Wine Spectator  
2023

90 Pts  
Wine Advocate  
2020

N° 65  
Top 100 Wine  
Spectator 2020