



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 Bisceuil, 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.



92 Pts
Wine Spectator
2023

90 Pts
Wine Advocate
2020

N° 65
Top 100 Wine
Spectator 2020