



CHAMPAGNE
Ployez-Jacquemart




DEPUIS 1930 SINCE

HAUTE-COUTURE

CUVÉE GRANITE

The Cuvée «Granite» represents the memory of Champagne Ployez-Jacquemart, it is a unique Cuvée offering a blend of great vintages: 1976, 1982, 1983, 1988, 1990, 1995, 1996, 1999, 2000, 2004, 2011, 2012 and 2013.

VARIETIES

-  60% Chardonnay
-  30% Pinot Noir
-  10% Meunier

BLENDING AND MATURING

Granite symbolises inking, solidarity, it also represents immutability and firmness, but it is above all a blend of several minerals. So many common characteristics with this champagne: a blend of three grape varieties and more than 12 vintages, it traces the history of Champagne Ployez-Jacquemart and the creation of this cuvée was in honour of the House's 90th anniversary. All these great vintages bring power and complexity to the wine. To balance the richness of this champagne, 41% of the blend is without malolactic fermentation. The Extra-Brut dosage allows the wine to express all its aromas and its great freshness.

DOSAGE

- 4 g/L

PACKAGING

- Available in bottle and box only.

TASTING NOTES

The colour is a delicate golden yellow with golden tints, which inspired the design of the bottle. The effervescence made of fine bubbles gives rise to a creamy mousse. The first nose is powerful and richly aromatic, with notes of fresh pastries and dried fruit (apricot and grapes). If you give this Champagne time to open up, the aromas of eucalyptol and fresh flowers will grab you. The freshness perceived right from the start, with a frank attack of yellow lemon, ensures an excellent linearity to this Champagne and a nice balance between vivacity and roundness.



Gold

Japan Women's
Wine Award 2022

Platinum

Prague Wine Trophy
2022

93 Pts

Decanter
2020