



CHAMPAGNE  
Ployez-Jacquemart

DEPUIS 1930 SINCE

# HAUTE-COUTURE

## LIESSE D'HARBONVILLE 2004

*The Liesse d'Harbonville cuvée is the jewel of Champagne Ployez-Jacquemart. It therefore requires very special attention and is only made in great years. Its vinification is different, while preserving the personality of the vintage.*

### VARIETIES

- 66% Chardonnay
- 17% Pinot Noir
- 17% Meunier

### BLENDING AND MATURING

Totally elaborated in oak barrels, the blend is always the same and is decided with a very strict selection of the grapes collected during the harvest. The first fermentation is carried out in the barrels and the malolactic fermentation is blocked, to allow the wines to be matured with very fine and elegant aromas. Simple racking is carried out between the harvest and bottling. The work in the barrels creates a great richness, a beautiful structure and complexity in this wine. The natural acidity of this blend, despite being aged for more than 10 years in the cellars of the House, will bring out the character of the year while maintaining an exceptional freshness.

### DOSAGE

- 3 g/L

### PACKAGING

- Bottle with its box only
- Magnum

### TASTING NOTES

This 2004 vintage has a beautiful mousse and a golden colour, still very luminous, which reveals a fine and delicate effervescence. The nose is complex and aromatic. With a surprising freshness considering its age, the mouth is full and long. Cuvée Liesse d'Harbonville offers an exceptional and unique tasting experience. Each vintage year is chosen carefully, and 2004 is one of those extraordinary years combining quality and quantity.



94 Pts  
Wine Advocate  
2020

93 Pts  
Wine Spectator  
2020