



CHAMPAGNE  
Ployez-Jacquemart

DEPUIS 1930 SINCE

## VINTAGE

### EXTRA-BRUT BLANC DE BLANCS 2012

*The 2012 harvest produced grapes of excellent ripeness and acidity, with a small harvest resulting in exceptional grape quality and promising a long and fine life for the wines produced from this harvest.*

#### VARIETIES

- 100% Chardonnay

#### BLENDING AND MATURING

This vintage 2012 Blanc de Blancs is blended from a selection of elegant, refined Chardonnays. The plots of old vines from the Premiers Crus of Cuis and Bisseuil are vinified in oak barrels without malolactic fermentation. The rest of the blend is made up of whites from the Grand Cru terroir of Puisieulx and the Premier Cru terroir of Cuis. As with the rest of our vintage range, Vintage Extra-Brut Blanc de Blancs 2012 has been aged in our cellars for a minimum of 6 years. For the first five years, the wine is aged «sur pointe». This traditional ageing method limits contact with yeast, while retaining the benefits of ageing before disgorgement and keeping the wine as fresh as possible for as long as possible.

#### DOSAGE

- 3 g/L

#### PACKAGING

- Bottle

#### TASTING NOTES

Vintage Extra-Brut Blanc de Blancs 2012 has an intense golden yellow colour with green highlights. The effervescence is dynamic, with fine bubbles. The nose offers a dominant bouquet of white flowers, followed by more airy menthol notes, watermelon, yellow lemon, peach in syrup and plantain pancakes. This 2012 blanc de blancs charms the palate with its striking freshness and tonicity. Flavours of blood orange, pomelo and fresh citrus mingle with denser notes of butter biscuit, praline and Suzette sauce, bringing remarkable aromatic complexity. The finish is long and persistent, characterised by salivating acidity.



92 Pts

Gilbert & Gaillard

2024