



CHAMPAGNE
Ployez-Jacquemart

DEPUIS 1930 SINCE

VINTAGE

DOSAGE ZÉRO BLANC DE BLANCS 2012

The Dosage Zéro completes the Ployez-Jacquemart range with its unique, rare and modern character. This 100% Chardonnay has a beautiful minerality underlined by a magnificent acidity.

VARIETIES

 100% Chardonnay

BLENDING AND MATURING

The blend, made entirely of white grapes, gives Dosage Zéro a great liveliness, a frank attack and a pleasant vinosity. After a minimum of 8 years of aging in the traditional cellars of the House, no dosage is added to this wine, leaving only the sugar naturally present. This allows us to offer a fresh and dynamic champagne. The signature of each terroir composing the wine is therefore revealed and fully highlighted. The year 2012 was a particularly cold year, as the Champagne region does not know many more. The year was characterised by a cold winter and spring, followed by a hot and sunny summer, which favoured the good and slow maturation of the grapes, they are animated by an exceptional acidity.

DOSAGE

- 0 g/L

PACKAGING

- Bottle

TASTING NOTES

Extra-Quality Dosage Zéro has a beautiful gold/green mousse. The nose is rich and the palate becomes more complex, revealing the minerality of this great champagne. The Chardonnay grape variety accentuates the wine's vinous character, while revealing a subtle acidity and a beautiful freshness to offer a wine with perfect balance.

