



CHAMPAGNE
Ployez-Jacquemart



DEPUIS 1930 SINCE

VINTAGE

EXTRA-BRUT BLANC DE NOIRS 2018

Champagne Ployez-Jacquemart has always been committed to extracting the best from each harvest. Discover the vintage experience of 2018 harvest.

VARIETIES

-  50% Pinot Noir
-  50% Meunier

BLENDING AND MATURING

Like the rest of the Ployez-Jacquemart range of vintages, the Vintage Extra-Brut Blanc de Noirs 2018 has been aged in the cellar for a minimum of 6 years. The first five years are aged «sur pointe», this traditional ageing process limits contact with yeast while preserving the advantages of ageing before disgorgement and keeping the wine fresh for as long as possible. The vintage Blanc de Noirs is made from Premier Cru grapes, from the village of Ludes for the Meunier and Grand Cru grapes, from the village of Mailly for the Pinot Noir.

DOSAGE

- 3 g/L

PACKAGING

- Bouteille

TASTING NOTES

The Vintage Extra-Brut Blanc de Noirs 2018 has a beautiful, elegant, golden mousse. The nose is complex and reveals notes of black fruits. All the typicity of the vintage appears on the palate, with an elegant power and length: the perfect balance between freshness and deep intensity.

