



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Ployez-Jacquemart Blanc de Noirs 2015

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| Price | £57.99  |
| Code  | PLOY045 |

Another fabulous Champagne from Ployez-Jacquemart

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### Tasting Notes:

Foam with a nice golden color. The nose is complex and reveals notes of black fruits. The typicality of the vintage appears in the mouth, with an elegant power and length : the perfect balance between freshness and deep intensity.

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| Specification     |   |
|-------------------|---|
| Vinification      | a wonderfully full bodied style of Champagne that epitomises the Ployez style. 50% each Pinot Noir and Pinot Meunier, hand picked from Grand Cru and Premier Cru vineyards only from Ludes, Mailly and nearby villages.   |
| ABV               | 12%   |
| Size              | 75cl  |
| Drinking Window   | Drink now   |
| Country           | France  |
| Region            | Champagne   |
| Area              | Ludes   |
| Type              | Champagne   |
| Grape Mix         | 50% Pinot Noir, 50% Pinot Meunier   |
| Genres            | Fine Wine, Practising Organic, Vegan, Vegetarian  |
| Vintage           | 2015  |
| Style             | Ultra Brut  |
| Body              | Rich, full flavoured and toasty   |
| Producer          | Champagne Ployez-Jacquemart   |
| Producer Overview | Ployez-Jacquemart is a family champagne house, founded in 1930 by the husband and wife team of Marcel Ployez and Yvonne Jacquemart. Laurence, third generation of the family, perpetuates the founding values of the house: passion, tradition and dedication. She has committed herself to make the most of each harvest and produce great prestige wines. |
| Closure Type      | Cork  |
| Food Matches      | Perfect as an aperitif or at the dinner table with salmon rillettes, prawns, Carpaccio of sea bream with basil, sushi, tabouleh, vegetable terrine, grilled sole with lemon.  |