HOUSE OF TOWNEND

Ployez-Jacquemart Blanc de Noirs 2018

Price	£61.99
Code	PLOY045

The vintage Blanc de Noirs is made from Premier Cru Meunier grapes from the village of Ludes and Grand Cru Pinot Noir grapes, from the village of Mailly and the blend is 50% Pinot Noir and 50% Pinot Meunier.

Tasting Notes:

On the palate, the 2015 vintage showcases elegant power and length, with a perfect balance of freshness and deep intensity, making for a beautifully harmonious wine.



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Specification	
Vinification	Like the rest of the Ployez-Jacquemart range of vintages, the Vintage Extra-Brut Blanc de Noirs 2015 has been aged in the cellar for a minimum of 6 years. All the grapes are picked by hand and then sorted by variety, cru and the vineyard where they were grown – this forms the basis for the pressing at the estate. Only the juice from the first pressing is considered of sufficient quality. 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 keeps the wine fresh for as long as possible. The vintage Blanc de Noirs is made from Premier Cru Meunier grapes from the village of Ludes and Grand Cru Pinot Noir grapes, from the village of Mailly and is an equal split of both varieties. Grape musts are left to settle twice before fermentation. Moreover, the juice is moved from one vat to another to ensure a high level of oxygen contact. A dosage of 3.5 Gr/L is added - keeping it low produces a highly aromatic / fruity wine with a clean palate and long finish.
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, Sparkling, Vegan, Vegetarian
Vintage	2018
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.