



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      | 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. 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 |
| 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.   |