



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Ployez-Jacquemart Cuvée Liesse D'Harbonville 2002

Price	£130.00
Code	PLOY040

This is the jewel in the Ployez-Jacquemart range. It is produced using exceptional grapes with the specific aim of retaining the character of the particular vintage. It is matured for over 17 years in the cellars which bring out the year's quintessence whilst maintaining exceptional freshness

Tasting Notes:

A delicate, elegant bouquet with firm structure and complexity developed during barrel ageing. Despite the extended maturation, the wine's natural acidity ensures the expression of the vintage while retaining an extraordinary freshness. The nose is refined and layered, with aromas of apple, pear, sourdough bread, macadamia nut, chalky soil tones, dried flowers, and a subtle hint of buttery oak. On the palate, the wine is pure, full-bodied, focused, and complex, with great depth at its core. The mousse is elegant, the acidity bright, and the finish long, vibrant, and exceptionally refined.





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Specification	
Vinification	The blend consists of 70% Chardonnay, 15% Pinot Noir, and 15% Pinot Meunier. After meticulous harvest selection, primary fermentation occurs in 2-3 year old 225 litre oak barrels, and the wine matures for over 17 years in the cellars, preserving its freshness. Dosage is kept low at about 3 g/l, and malolactic fermentation is avoided to maintain purity. The
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Type	Champagne
Grape Mix	66% Chardonnay, 17% Pinot Noir, 17% Pinot Meunier
Genres	Fine Wine, Practising Organic, Vegan, Vegetarian
Vintage	2002
Style	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	Great as an aperitif or served with smoked salmon roulade