



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Ployez-Jacquemart Extra Brut Passion

Price	£35.99
Code	PLOY005

First produced in 2004 to celebrate the House's 80th anniversary, the Extra-Brut Passion cuvée has become one of the range's most iconic cuvées. Made from Premier and Grand Cru grapes, the blend is 45% Pinot Noir, 20% Meunier, and 35% Chardonnay.

### Tasting Notes:

A floral wine with vibrant fruit aromas and a subtle toasted note on the nose. On the palate, it is rich yet beautifully refined, showcasing honeyed fruit yet maintaining elegance. The finish is long, persistent, and gracefully balanced, leaving a lasting impression.





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Specification	
Vinification	First produced in 2004 to celebrate the House's 80th anniversary, the Extra-Brut Passion cuvée has become one of the range's most iconic cuvées. Made from Premier and Grand Cru grapes, the blend is 45% Pinot Noir, 20% Meunier, and 35% Chardonnay. To enhance structure and complexity, 25% of the wine is aged in oak barrels without malolactic fermentation, and the remaining 75% comes from the current harvest. The wine is aged sur pointe for 4-5 years to limit yeast contact, preserving its crispness whilst benefiting from extended ageing. With a low dosage of just 4g/L, it is disgorged as late as possible to retain maximum freshness.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Type	Champagne
Grape Mix	55% Pinot Noir, 40% Chardonnay and 5% Pinot Meunier
Vintage	NV
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
Press Comments	Wine Merchant Top 100 2023, Highly Commended.