HOUSE OF TOWNEND

Ployez Jacquemart Extra Quality Brut

Usual Price	£36.99
Discount Price (inc. VAT)	£29.99
Code	PLOY001

The Extra Quality Brut is the flagship Champagne of the house, aged for a minimum of four years. Made from 62% Chardonnay, 24% Pinot Meunier and 14% Pinot Noir sourced from Premier and Grand Cru vineyards, it is a wonderfully crisp and precise Champagne. This Champagne has earned critical acclaim, most recently with a 93 point score in Wine Spectator's Top 100 Wines of 2025 — where Ployez-Jacquemart was the only Champagne included!

Tasting Notes:

A lovely Champagne displaying balance and freshness. A low dosage of sugar (approximately 5 gr/L only) also gives greater expression to all the flavours of the Extra Quality Brut. Featuring an elegant mousse, this Champagne reveals a nice golden colour, with a nose ripe with notes of honey, and a rich palate with beautiful length.



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Specification	
Vinification	Produced from a blend of Premier and Grand Cru vineyards, the Chardonnay is sourced from Bisseuil, Cuis, Ludes, Puisieulx, Taissy, Grauves and Vertus whilst the Pinot Meunier and Pinot Noir come primarily from Mailly and Ludes. Only the cuvée (the first and purest pressing of the juice) is used in the production of this Champagne. A low dosage allows the wine's full aromatic expression to shine through. The wine is then aged for a minimum of four years in the estate's cellars.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Type	Champagne
Grape Mix	62% Chardonnay, 24% Pinot Meunier, 14% Pinot Noir
Genres	Sparkling, Vegan, Vegetarian
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	Perfect as a simple aperitif, or with classy canapes that have depth of flavour and spice.
Press Comments	Wine Spectator's Top 100 Wines of the Year, 2025 - 93 points: "A graceful Champagne, with a fine, raw silk–like mousse carrying well-meshed flavours of poached quince and pear, Marcona almond, oyster shell and white blossoms. Fresh and focused, with savoury hints of mineral and herbs on the finish." Highly Commended - Wine Merchant Top 100, 2024. Wine Merchant Magazine, January 2024: "This family-run Champagne house prides itself on maintaining traditions dating back to its foundations in the 1930s, but you don't sense any complacency in five years on its lees and emerges with an immensely satisfying combination of freshness and richness."