



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Ployez Jacquemart Extra Quality Brut

Price	£35.99
Code	PLOY001

The Extra Quality Brut is the flagship Champagne of the House and can be tasted after a minimum ageing of 4 years. A blend of premier and grand crus, with a majority of Pinot Noir and Meunier and a smaller percentage of white grapes. The Champagne is balanced, with great freshness and displays a distinct nose and palate.

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	A blend of premier and grand crus with a majority of Pinot Noir and Meunier. Made using only pure cuvées (first presses) and the composition of the blend only rarely uses reserve wines when the harvest does not meet the house's vintage standards. Low dosage of sugar (approximately 5gr/L only) is added.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Type	Champagne
Grape Mix	36% Pinot Noir from Mailly, 22% Pinot Meunier from Ludes, 42% White grapes from Bisseuil
Genres	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 Merchant Top 100, Highly Commended, 2022.