

Ployez-Jacquemart Rose Extra Brut

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 50% Chardonnay, 37% Pinot Noir, 13% Pinot Meunier

ALCOHOL BY VOLUME: 12.0%

THE STORY

Laurence Ployez is a third-generation winemaker at her family's estate, which was established in 1930.

Ployez-Jacquemart owns 2.15 hectares of Premier Cru and Grand Cru vineyards in Ludes and Mailly-Champagne in the Montagne de Reims, known for its classic chalk slopes; in addition, Laurence purchases Premier Cru and Grand Cru grapes from 12 hectares of vineyards from growers that the family has worked with for over 20 years.

PHILOSOPHY: The whole essence of Ployez-Jacquemart rests in our continual search for excellence, our understanding of the Champagne terroir and our abilities to craft truly fine wines. These skills have been passed down through three generations. Our respect for this noble heritage is the cornerstone of our approach to Champagne production.

THE ADJECTIVES

OVERALL: Zesty, fuller-bodied

AROMAS / FLAVORS: Wild strawberries, chalky soil tones, rye bread, a touch of orange peel, gently smoky topnote

MOUTHFEEL: Elegant mousse and a complex finish

THE SELLING POINTS

AWARDS: 92pts Wine Spectator (2018)

