



Making Champagne is one of the most expensive, risky and lengthy processes in the world of wine. This is why the champagne industry is dominated by multinational companies able to take on such costs and risks. Unfortunately, this concentration of production has led to a decline in quality, especially of non-vintage cuvées of the main brands. Luckily, at least for champagne consumers, there remains a certain number of small and independent producers, often with their own vineyards, who produce extraordinary wines, albeit in reduced quantities. Founded in 1930 and currently third generation, Ployez-Jacquemart is a good example thereof. At Ployez-Jacquemart, quality is the most important thing; traditional methods are used to create an extraordinary champagne. The grapes are grown at their...



Properties: 1.2 ha. of in Ludes, plus 0.8 ha. of Grand Cru in the nearby town of Mailly. The white grapes are bought in only from Grand Cru vineyards (100 echelles) in the Côte des Blancs, usually from Mesnil-Sur-Oger, Bisseuil, Cramant and Villers-Marmery.

Production: 60.000 bottles a year, maximum.

<i>Ployez Jacquemart Champagne Extra Quality Brut</i> 39% Chardonnay, 22% Pinot Noir y 39% Pinot Meunier.	Champagne
<i>Ployez-Jacquemart Champagne Extra Brut Rosé</i> 59% Pinot Noir y 41% Chardonnay.	Champagne
<i>Ployez Jacquemart Champagne Blanc de Noirs 2015</i> 50% Pinot Noir y 50% Pinot Meunier.	Champagne
<i>Ployez-Jacquemart Cuvée Liesse d'Harbonville 2004</i> 66% Chardonnay, 17% Pinot Noir y 17% Pinot Meunier	Champagne
<i>Ployez Jacquemart Champagne Extra Brut Passion</i> 45% Pinot Noir, 35% Chardonnay y 20% Meunier	Champagne
<i>Ployez Jacquemart Champagne Extra Quality Dosage Zero Vintage 2013</i> 100% Chardonnay	Champagne

