



CACHET WINE

Ployez-Jacquemart Cuvée Granite 90ème Anniversaire

Code PLOY050

The Cuvée Granite honours Champagne Ployez-Jacquemart's 90th anniversary with an exceptional blend of 60% Chardonnay, 30% Pinot Noir, and 10% Pinot Meunier, sourced from 13 remarkable vintages: 1976, 1982, 1983, 1988, 1990, 1995, 1996, 1999, 2000, 2004, 2011, 2012, and 2013. Sourced from a dozen renowned Crus in the Montagne de Reims and the Côte des Blancs, these vineyards have been essential in shaping the house's cuvées for the past nine decades.

Tasting Notes:

The Extra-Brut dosage enhances the wine's aromatic expression whilst maintaining its remarkable freshness. Fine bubbles create a creamy mousse, and the bouquet is both powerful and richly aromatic, with notes fresh pastries, dried fruit, and almond. The freshness is immediately evident, with a vibrant burst of lemon that ensures excellent linearity, offering a perfect balance between vivacity and roundness.





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Specification	
Vinification	The wines composition is 30% Pinot Noir from Mailly Champagne, 60% Chardonnay from Mesnil sur Oger, Puisieulx, Cramant, Cuis, Bisseuil, Tauxière, Grauve and 10% Meunier from Ludes. It undergoes 24-36 months on lees and to balance the richness of this champagne, 41% of the blend is without malolactic fermentation. The Extra-Brut dosage allows the wine to express all its aromas and its great freshness.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Type	Champagne
Grape Mix	60% Chardonnay, 30% Pinot Noir, 10% Pinot Meunier
Genres	Fine Wine, Practising Organic, 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.