



CACHET WINE

Ployez Jacquemart Extra Quality Brut

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

Made from a blend of premier and grand crus grapes, the black grapes are selected from Mailly and Ludes and the white from Bisseuil, Cuis, Ludes, Puisieulx, Taissy, Grauve or Vertus. Their philosophy is to work by hand, from the beginning of the growing season until the grapes are harvested. The blend is dominated by black grapes (60%) Pinot Noir and Pinot Meunier, which provide pronounced richness, complexity and roundness. Made using only pure cuvées (first presses), the composition rarely uses reserve wines and only when the harvest does not meet the house's vintage standards. A light filtration is used for wines produced in vats, but no filtration is used on wines aged in wooden barrels. All of their cuvees are aged for over six years in a 25-meter-deep cellar and aged for at least six years upside down—sur pointe. This enables the wine to benefit from the anti-oxidative nature of lees, while the resulting product remains lively and fresh with extremely fine bubbles. Ployez generally disgorges their Champagnes to order and only a low dosage of sugar (approximately 5 gr/L only) is added giving greater expression to all the flavours of their Extra Quality Brut.

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."