

	SEARCH »	
LOG OUT MY WINE PORTFOLIO MY A	CCOUNT HE	LP

NV Ployez-Jacquemart Brut

Winery: Ployez-Jacquemart

Style: Sparkling

Varietal: Champagne Blend **Region:** Champagne

BUY

See which stores have it in stock. **Avg. Retail Price:** \$36.98

Add to Wine Portfolio



User Reviews

Be the first to review this product User Ratings

★★★★☆ Average rating: 4.00(1 ratings)

Rate this product

Professional Reviews



By Stephen Tanzer

Stephen Tanzer's International Wine Cellar, Nov/Dec '01

(\$31) Green-tinged, silvery color. Rather Burgundian nose of lime, orange, minerals, chalk, vanilla and brioche, along with a Chablis-like brothy nuance. Big, rich, expansive and vinous; distinctly full in the mouth, with strong acidity nicely buffered by the wine's dosage Already quite satisfying but really needs another year or so to fully harmonize. **89(+?) points**

By Josh Raynolds

Stephen Tanzer's International Wine Cellar, Nov/Dec 06

(\$42) Light gold. Ripe pear, apple, melon and white peach on the nose, with suggestions of white pepper and salty minerals. Round and juicy, with sweet apple and yellow plum flavors complemented by a strong note of floral honey. The mineral note repeats on the spicy, impressively long finish. **89 points**

By Josh Raynolds

Stephen Tanzer's International Wine Cellar, Nov 07

(\$48) Light gold with a strong bead. Deep pear and orange aromas are brightened by pungent floral and mineral qualities and a jolt of white pepper. Racy and fleshy at once, offering impressively concentrated citrus flavors and taut minerality. This dry, focused Champagne finishes with excellent grip and a persistent lemon zest flavor. (Weygandt-Metzler Importing, Unionville, PA) **90 points**

By Josh Raynolds

Stephen Tanzer's International Wine Cellar, Nov 08

(\$45) Light yellow with an energetic bead. Delicate, finely etched lemon and green apple on the nose, with a subtle undercurrent of talc and white flowers. Admirably understated wine with finely etched citrus and mineral flavors, snappy back-end acidity and very good grip. The clean, focused finish repeats the talc note. Refined, balanced and pure Champagne that should be great with oysters. (Weygandt-Metzler Importing, Unionville, PA) **90 points**

By Josh Raynolds

Stephen Tanzer's International Wine Cellar, Dec 09

(\$55) Light yellow with a strong bead. Fresh lemon and orange aromas are complemented by smoky lees and toasted nuts. Pliant, gently creamy citrus and pear flavors are underscored by tangy minerality, which adds lift and cut. A hint of herbs comes up on the nicely focused, spicy finish. **89 points**