

NV Ployez-Jacquemart Extra Brut Cuvee Granite

Rating

94

Release Price

NA

Drink Date

2020 - 2035

Reviewed by

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Source

Issue248 End of April 2020. The Wine Advocate A one-off release to celebrate Ployez-Jacquemart's 90th anniversary, the NV Extra-Brut Cuvée Granite was disgorged in June 2019 with just under five grams per liter dosage. It's based on the 2013 vintage, which accounts for some 40% of the blend; next comes the 2000 vintage, contributing another 20%, with the balance made up of reserve wines from vintages 2012, 2011, 2004, 1999, 1996, 1995, 1990, 1988, 1983, 1982 and 1976. It's showing beautifully, offering up a delicate but complex bouquet wafting from the glass with dried white flowers, citrus oil, freshly baked bread, dried fruit, beeswax, toasted almonds, nutmeg and macadamia nut. Medium to full-bodied, elegant and fine-boned, it's sating and precise, with a racy spine of acidity and a pearly mousse, concluding with an intensely sapid finish. This is not a powerful, dramatic Champagne, but it's strikingly complex and exquisitely refined.