



## **1998 Ployez-Jacquemart Champagne Liesse d'Harbonville**

A Champagne Blend Dry White Sparkling wine from Champagne, France

Review by Antonio Galloni

*Wine Advocate* # 186 (Dec 2009)

Rating: 91

Drink 2009 - 2019

Cost: \$120

The 1998 Brut Liesse d'Harbonville shows notable balance in a focused, driven style. Smoke, minerals, apricots and baking spices come together in a refined, elegant style. The mousse is finessed and the finish retains tons of energy all the way through to the close. This delicious Champagne at times shows elements of Chablis-like minerality in its understatement and polish, but with a touch more volume.

Today the wine is quite fresh and should continue to drink well for at least another decade or so. The Liesse d'Harbonville is made from Premier Cru fruit and vinified in oak barrels. Disgorged: February, 2009. Anticipated maturity: 2009-2019. Importer: Weygandt Metzler Importing, Ltd., Unionville, PA; tel. (610) 486-0800

---