



PHILIPPONNAT

CHAMPAGNE

SUBLIME RÉSERVE SEC - 2005 VINTAGE

The fruity aroma of a vintage champagne with a traditional dosage



Inside knowledge

A perfect complement to the House's trilogy of vintage wines, Sublime Réserve is a dry (30 g/litre) Blanc de Blancs specifically developed to accompany haute cuisine.

A word from the Cellar Master

This vintage was marked by contrasts: frost and dryness in winter, rainfall and warmth during the growing season, and a harvest of hot, particularly dry weather.

CRAFTING

THE BLEND

100% Chardonnay. First press juice of mainly Grand and Premier Cru Chardonnay grapes.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation. A portion of the wine is produced without malolactic fermentation, and without the use of wooden barrels in order to preserve its overall natural freshness and improve the aging potential. The dosage of 30 g/litre does not mask the wine's character or pleasant acidity.

AGING

Aged for 6 to 8 years in order to obtain the characteristic roundness of old Chardonnay wines. This aromatically rich wine retains its natural acidity, thereby avoiding any heaviness.

TASTING

TO THE EYE

Pale gold with generous, elegant and fluid bubbles.

WITH THE NOSE

An expressive nose of yellow fruit—apricot, mango, pear and Russet apple—developing into notes of toast and honey.

WITH THE MOUTH

The attack is airy and balanced, with notes of flower honey or candied white fruit, accentuated by the wine's mineral character. Complex and lingering on the palate, with a vanilla finish.

DINING

PAIRING

This Blanc de Blancs particularly enhances creamy-textured food, such as foie gras, meat and poultry cooked with dried or fresh fruit. A perfect accompaniment to Chinese cuisine (sweet and sour sauces) and light desserts (fruit tarts, nougat). Serve lightly chilled (8 to 10°C).

STORING

This champagne is very pleasant to drink immediately after cellar aging for an optimum period of time. It will keep well for three years in a suitable cellar (cool and dark) and will then develop even more roundness and honeyed aromas.

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