



PHILIPPONNAT

CHAMPAGNE

BLANC DE NOIRS EXTRA-BRUT 2018 VINTAGE

An outstanding demonstration of Philipponnat's consummate expertise in blending and vinifying Pinot Noir.



A word from the Cellar Master

The summer of 2018 was the driest on record: virtually no rain from mid-June until the harvest, and then again until the end of October. We began the harvest on 27 August, three days after the official starting date for Mareuil-sur-Ay, and ended on 8 September. The quality of the harvest was satisfactory on the whole, with yields sometimes exceeding 12,000 kilos per hectare, which was not surprising given the very favourable weather conditions throughout the year.

CRAFTING

THE BLEND

First press juice from exclusively Premier and Grand Cru plots. 100% Pinot Noir from the Montagne de Reims and our vineyards in Mareuil-sur-Ay and Avenay.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation for the wines in vats and vinification without malolactic fermentation for the wines in wooden barrels (57%). Extra-brut dosage (4.25 g/litre) to maintain a balance between freshness and viscosity without masking the wine's character or purity.

AGING

Aged for four to six years to develop maximum complexity and to highlight the secondary and tertiary aromas that testify to extended aging on lees.

TASTING

TO THE EYE

Intense golden colour with the pink glints typical of Pinot Noir grapes.

TO THE NOSE

Initially, the nose presents floral aromas of violet and acacia blossom. It then becomes more open and expressive, with fruit-driven notes of apricot, strawberry and morello cherry.

TO THE MOUTH

The attack is full-bodied and generous on the palate, with notes of forest fruit. The finish is fresh and elegant, with hints of spice, aniseed and liquorice.

DINING

PAIRING

Elevates chicken tagine with apricots and almonds. Enhances foie gras and terrines. Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

STORING

After being cellar-aged for several years, Blanc de Noirs can be kept for at least five years and even longer in the right conditions (a cool, dark cellar).

www.philipponnat.com