



1522

PHILIPPONNAT

CHAMPAGNE



THE BLEND

100% Chardonnay from the villages of Avenay, Chouilly, Oger, Vertus and Trépail. First press juice from exclusively Premier and Grand Cru plots.

BLANC DE BLANCS EXTRA-BRUT 2018

A blend of Chardonnay from *the best chalk terroirs* in the Champagne winegrowing region

VINTAGE

The summer of 2018 was the driest on record, with virtually no rain from mid-June until the harvest, and then again until the end of October. The harvest begins on 27 August, three days after the official departure date from Mareuil-sur-Ay, and ends on 8 September. The quality of the harvest was generally satisfactory, with yields sometimes exceeding 12,000 kg/ha, which is not surprising given the very favourable weather conditions throughout the year.

CRAFTING

VINIFICATION

Traditional vinification to avoid premature oxidation. Partial malolactic fermentation for wines in vats, vinification without malolactic fermentation for wines produced in wooden barrels (38%).

Extra-Brut dosage (4.25 g/l) to maintain the balance between freshness and richness, without masking the wine's character or purity.

AGEING

Aged for six years to achieve the greatest complexity in the wine and to bring out the secondary and tertiary aromas, evidence of the prolonged ageing on the lees.

TASTING

TO THE EYE

Very pale gold colour with a string of very fine bubbles.

TO THE NOSE

Delicate, fine nose combining notes of citrus peel and elderflower. Notes of pastry and fresh almonds appear on aeration.

TO THE MOUTH

Fresh and creamy with citrus and citron aromas, it then reveals light notes of liquorice. The finish is persistent, with a pleasant hint of iodine and good length.

DINING

PAIRING

Perfect as an aperitif or to accompany fish and shellfish like prawns and lobster, whether poached or served with white butter sauce. Serve at 6 to 8°C as an aperitif or at 9 to 11°C to accompany a meal.

STORING

The Blanc de Blancs can be stored for at least five years. It will gain in roundness if kept in the right conditions in a cool dark cellar.

www.philipponnat.com

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