



1522

PHILIPPONNAT

CHAMPAGNE



THE BLEND

100% Pinot Noir from the only plot at Le Léon in Ay. First press juice of exclusively Grand Cru grapes from the heart of the Champagne wine-growing area.

LE LÉON VINTAGE 2015

The most precise expression of Ay terroir, a pure Pinot Noir made from the historic 'Léon' plot

VINTAGE

It was clear since the summer that 2015 was going to be an exceptional vintage, different from the classic vintages.

A relatively cool spring indicated that the grapes would be harvested on the usual dates, in the third week of September, which was indeed the case. However, there was no forewarning of an extremely dry summer, the driest in decades, accompanied by exceptionally sunny weather. The vineyard was therefore in the relatively rare position, in the Champagne region, of suffering strong water stress until early September, when some welcome rainfall arrived to boost the vines' metabolisms and ensure satisfactory ripening. In our Mareuil-sur-Ay, Ay and Avenay sectors, the harvest then took place in totally dry conditions, with the rains at the end of September only affecting us in the evening of the final day. In our mostly south-facing hillside vineyards, yields are low to moderate, ensuring optimal concentration. Grape maturity was well above the usual average, but without reaching extremes: between 11 and 12% potential alcohol in the Clos des Goisses, and 10.5 to 11% elsewhere.

CRAFTING

VINIFICATION

Traditional vinification, avoiding premature oxidation and without malolactic fermentation. All wines are barrel-fermented. 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 at least seven years in the House's cellars at a constant temperature (12°C) to achieve maximum complexity and bring out the wine's secondary and tertiary aromas, the result of prolonged ageing on the lees.

TASTING

TO THE EYE

Slightly coppery golden colour.

TO THE NOSE

The nose is expressive and intense. Initially spicy, it is reminiscent of gingerbread and honey; then, fruity aromas of mango and exotic fruit are revealed. When swirled, lightly smoky notes of tobacco and honey appear.

TO THE MOUTH

Fruity and generous, it expresses notes of fruit, blackberry and guava, with a hint of vanilla.

The saline finish offers lovely length with subtle delicate bitter notes and light hints of bergamot.

DINING

PAIRING

An elegant match for seafood and saltwater fish, the cuvée also makes a sublime pairing with Bellota or Cecina ham, and goes perfectly with roast lamb, venison and washed-rind cheeses. Serve chilled but not too cold, around 8-9°C as an aperitif, and between 10-12°C to accompany the meal.

STORING

The cuvée is cellar-aged for several years; it can be kept for a further 10 years and will continue to develop magnificently in a cool, dark cellar.

www.philipponnat.com

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