



1522

PHILIPPONNAT

CHAMPAGNE



THE BLEND

*68% Pinot Noir, including red and rosé de saignée:
4.65% 30% Chardonnay, 2% Pinot Meunier.*

Harvest: 2021

*Previous harvests aged in wooden barrels: 53%
First press of grapes from the heart of the
Champagne region, including a majority of Grands
Crus and Premiers Crus.*

ROSÉ

The intensity, freshness and elegance of rosé Champagne in the *Philipponnat style*

INSIDE KNOWLEDGE

The Rosé cuvée strikes a refreshing balance between colour and fruit.

This rosé blend is made from the same grapes as the Réserve Perpétuelle cuvées. In addition, there is a small proportion of the maturest possible red Champagne wine from our very best vineyards.

This wine is concentrated by saignée and gains in intensity without becoming overloaded with tannins or plant characteristics, developing aromas of red and black fruit instead. The Pinot Noir grapes, like the minority fraction of Chardonnay, are mostly Premiers and Grands Crus from the first press. The reserve wines remain aged in wooden barrels in Réserve Perpétuelle and also include a fraction of Réserve Essentielle, which is aged for longer.

CRAFTING

VINIFICATION

Traditional vinification in vats and in wooden barrels (13.8%) to avoid any premature oxidation. 25% of the wines from the 2021 harvest were produced without malolactic fermentation.

The Mareuil-sur-Ay and Les Riceys Pinot Noir still red wine and rosé de saignée were obtained by maceration and incorporated at a proportion of 7 to 8% to produce a delicately coloured rosé with a distinctly fruity flavour. A moderate dosage (9 g/l) maintains the balance between freshness, fruitiness and vinosity without masking the wine's character or purity.

AGEING

Aged on lees in the House cellars at a constant temperature of 12°C for three to four years – much longer than the legal minimum of fifteen months.

TASTING

TO THE EYE

Salmon pink in colour, evolving towards coppery glints. Fine, creamy and persistent bubbles.

TO THE NOSE

Initial nose of red fruit, with notes of cherries and wild strawberries. Over time, hints of citrus fruit and grapefruit peel emerge.

TO THE MOUTH

The palate is elegant and pure. The finish is full and ample, carried by good acidity and a slight astringency that brings out the fruit.

DINING

PAIRING

An excellent match for smoked fish and meat (ham, bacon) or pink meat (veal, lamb). Goes beautifully with desserts made with red berries, served on their own or in a soup. Serve chilled but not iced (9°C) for an aperitif.

STORING

Best appreciated when its youth highlights the full extent of its fruitiness. The quality of the Rosé blend means it will age well for several years.

www.philipponnat.com

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