



1522

PHILIPPONNAT

CHAMPAGNE



ASSEMBLAGE

65% Pinot Noir, 32% Chardonnay,
3% Pinot Meunier

Harvest: 2020

Previous harvests aged in wooden barrels: 39%

RÉSERVE PERPÉTUELLE BRUT

The purest expression of the Philipponnat style

THE CYCLE

Réserve Perpétuelle takes its name from the eponymous Champagne practice of progressively blending the current year's wines with wines from previous vintages. The idea is to preserve the freshness of the blend through successive renewals without losing any of the complexity acquired through ageing.

In fact, Philipponnat has always made its Réserve Perpétuelle cuvée by blending wines from the new harvest with part of the blend from the previous year, which has been reserved in wooden barrels. The current year's wines refresh the older wines, which are concentrations of previous years' blends and which in turn enhance the new wines in keeping with the principles of Réserve Perpétuelle.

The new blend brings together all the vintages successively blended since 1946, the year of the first harvest on which the Réserve Perpétuelle cuvée is based.

Each year, the cuvée is enriched by a new vintage, in a proportion of two thirds, with which are blended the ever-increasing sum of past harvests – one third of the cuvée.

Once blended, one third of the cuvée is reserved in oak barrels and tuns and continues to age in wood until the next harvest, when it is blended to complete a new iteration of this perpetual cycle of renewal.

Since 2012, a second part of this wood-aged Réserve Perpétuelle has fed a second, slower-renewing reserve known as Réserve Essentielle.

This slow rotation allows us to include a larger proportion of older vintages, giving the Réserve Essentielle an exponential concentration of all the successively blended harvests.

As time goes on, Réserve Perpétuelle does not age, but grows richer with each of its renewals. It is the perfect embodiment of eternal youth, in perpetual motion.

CRAFTING

VINIFICATION

First press of grapes from the heart of the Champagne region, mainly from the Grands Crus and Premiers Crus of Pinot Noir around Mareuil-sur-Ay. Traditional vinification in vats and wooden barrels, avoiding any premature oxidation. Of the wines from the 2020 harvest, 23% were produced without malolactic fermentation. Aged in casks to instil a sublime depth and patina, our reserve wines are a treasure that the House re-blends and renews each year, incorporating them into the new harvest to make it more complex while preserving its minerality. A moderate dosage (8 g/l) to maintain the balance between freshness, fruitiness and viscosity without masking the wine's character or purity.

AGEING

Aged on lees in the House cellars at a constant temperature of 11°C for a minimum of three years – much longer than the legal minimum of fifteen months.

TASTING

TO THE EYE

Deep gold in colour with amber glints. Fine, fast and persistent bubbles.

TO THE NOSE

Initial nose of vine flowers, lime blossom and lightly toasted fresh bread. On aeration, a nose of red berries, citrus fruit and honey.

TO THE MOUTH

The palate is beautifully strong, fruity (redcurrant, raspberry, ripe grape) and full-bodied, at once ample and long. The finish brings a hint of biscuit and freshly baked bread.

DINING

PAIRING

Serve chilled but not iced (8°C) for an aperitif. A superb match for white meat, poultry and fine charcuterie served hot or cold. An excellent choice for cold buffets, fish and seafood.

STORING

In a cool, dark cellar, Réserve Perpétuelle Brut retains its balance and liveliness for around two years. The wine then evolves for at least another five years, becoming more complex and rounded.

www.philipponnat.com

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