



# PHILIPPONNAT

CHAMPAGNE

## ROYALE RÉSERVE BRUT NV

CHAMPAGNE

**APPELLATION** Champagne

**VARIETAL COMPOSITION**

67% Pinot Noir, 31% Chardonnay,  
2% Pinot Meunier

**SUSTAINABILITY** Use of natural methods, including customized organic and biodynamic practices carried out primarily by hand or with the help of horses, to preserve the ecosystem and improve the terroirs. HVE and VDC certified. Vegan.

**AGING** 3 years on lees

### PRICE

*“A poised Champagne that shows impeccable balance, integrating a delicate frame of acidity with flavors of black cherry, crushed almond, pickled ginger and candied lemon peel. Reveals a chalky note that lingers on the satiny finish.”*

— WINE SPECTATOR

Royale Réserve Brut is a pure expression of the house style, which focuses on freshness balanced with structure, persistence and vinosity. The wine reveals the Pinot Noir character of Mareuil-sur-Aÿ and uses only first press must from primarily Grand and 1er cru vineyards.

93 POINTS  
Wine Spectator

