



PHILIPPONNAT

CHAMPAGNE

BLANC DE NOIRS EXTRA BRUT 2018



The Philipponnat family have been winegrowers since 1522 when they purchased land in Aÿ and Mareuil-sur-Aÿ. In 1935, the family acquired the renowned Clos des Goisses Vineyard, which is the source of Champagne’s first single-vineyard wine. Today 15th generation Charles Philipponnat leads the house, cementing over 500 years producing Pinot Noir focused champagne of elegance and style. Philipponnat wears the mantles of both grower and house, using a terroir-focused approach and centuries of expertise to craft a range of extraordinary champagnes incorporating artisanal methods that elevate the health of the land and the sophistication of the wine.

WINE NOTES

This Blanc de Noirs demonstrates Philipponnat’s expertise in blending and vinifying Pinot Noir. The wine is made exclusively from first press juice and the grapes are sourced from Grand and 1er cru vineyards in Montagne de Reims, as well as Mareuil-sur-Aÿ and Avenay. 2018 was one of the driest summers on record and the favorable conditions produced a complex and generous wine with a fresh and elegant finish.

TASTING & PAIRING

Expressive violet, acacia blossom, apricot and red berry aromas precede an elegant and sumptuous palate of forest fruits and spices. Pairs well with spiced Moroccan tagines, terrines, fried chicken, roast duck and grilled swordfish.

TECHNICAL DETAILS

Vineyards:

Grand & Premier Crus

Disgorged:

July 2023

Vinification:

Traditional methods to avoid premature oxidation, 57% fermented in oak barrels without malolactic conversion, 43% in stainless vats with partial malolactic fermentation

Dosage:

4.5 g/L

Alcohol:

12.5%

Composition:

100% Pinot Noir

Pack:

6/750ML

Maturation:

4+ years

SUSTAINABILITY

