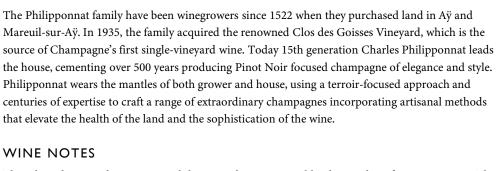


PHILIPPONNAT

CHAMPAGNE

BLANC DE NOIRS EXTRA BRUT 2018



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.

TECHINICAL DETAILS

Vineyards: Disgorged: Grand & Premier Crus July 2023 Vinification: Dosage: Traditional methods to avoid premature oxidation, 4.5 g/L 57% fermented in oak barrels without malolactic Alcohol: conversion, 43% in stainless vats with partial 12.5% malolactic fermentation Pack: Composition: 6/750ML

Maturation: 4+ years

100% Pinot Noir

SUSTAINABILITY









LIPPON