



# PHILIPPONNAT

CHAMPAGNE

## GRAND BLANC EXTRA BRUT 2016



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

Grand Blanc presents an opportunity to discover the house style through the lens of pure Chardonnay from the best chalk terroirs of Champagne and crafted from 100% first press must. The grapes are sourced from Grand and Premier crus Mareuil-sur-Aÿ, Vertus, Trépail and Verzenay. 2016 was initially marked by significant rain and frost, but finished with warm, sunny conditions, which gave wines of great freshness, delicacy and minerality.

### TASTING & PAIRING

Aromas of ripe Mirabelle plum, apricots, wildflowers and honey lead to a delicate, refreshing and lengthy palate of citrus, mineral and cream character. Enjoy as an apéritif or with quiche and a variety of seafood including butter-poached lobster, fried calamari, ceviche, crab-avocado salad and oysters.

### TECHINICAL DETAILS

*Vineyards:*

Grand & Premier Crus: Mesnil sur Oger, Oger, Vertus, Trépail, Grauves

*Vinification:*

Traditional methods to avoid premature oxidation, partial malolactic conversion used with stainless fermentation; no ML for lots fermented in oak

*Composition:*

100% Chardonnay

*Maturation:*

6+ years

*Disgorged:*

June 2023

*Dosage:*

4.5 g/L

*Alcohol:*

12.5%

*Pack:*

6/750ML

### SUSTAINABILITY

