



PHILIPPONNAT

CHAMPAGNE

ROYALE RÉSERVE BRUT NV



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

Royale Réserve Brut is the purest expression of the house style, balancing structure, persistence and vinosity, and revealing the essential Pinot Noir character of Mareuil-sur-Aÿ. Crafted from first press must only, grapes are sourced from primarily Grand and 1er cru vineyards from the heart of Champagne. The name of Royale Réserve goes back to the ancestors of the Philipponnat family, who were magistrates and Royal Mayors of Aÿ and who supplied wine to Louis XIV.

TASTING & PAIRING

Aromas of vine blossom, linden, toast, summer berries and citrus lead to a full bodied, generous and long palate brimming with fresh, juicy red fruits. Enjoy as an aperitif or with charcuterie, oysters and other seafood, white meats, decadent duck fat fries or truffled popcorn.

TECHINICAL DETAILS

Vineyards:

Grand & Premier Crus

Main harvest:

2019

Vinification:

Traditional methods to avoid premature oxidation, balanced malolactic fermentation and using reserve wines aged in casks in a solera system for complexity while maintaining freshness

Bottled:

April 2020

Disgorged:

July 2023

Composition:

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

Dosage:

8 g/L

Alcohol:

12.5%

Reserve wine:

34% held in oak barrels (solera style)

Pack:

6/750ML

SUSTAINABILITY

