



PHILIPPONNAT

CHAMPAGNE

ROYALE RÉSERVE NON DOSÉ 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 Non Dosé expresses the quality, freshness, aromatic precision and minerality of the house without artifice due to the total absence of sugar. Crafted from first press must only, grapes are sourced from primarily Grand and 1er cru vineyards from the heart of Champagne.

TASTING & PAIRING

Fresh and alluring floral linden and hawthorn aromas lead to bright citrus flavors that dance on the palate together with apple and brioche character. Complements most seafood including cold and raw preparations like sushi, as well as light Asian dishes and small bites like gougères, caviar, tempura vegetables and brie.

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:
April 2023

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

Dosage:
0 g/L

Alcohol:
12.5%

Reserve wine:
34% held in oak barrels (solera style)

Pack:
6/750ML

SUSTAINABILITY

