



PHILIPPONNAT

CHAMPAGNE

ROYALE RÉSERVE ROSÉ 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 Rosé Brut is a delicate, fresh and elegant version of the house style, with a fruit-forward character and a rosy tint from the additions of still red wine and saignée-Rosé (7-8% total) from Mareuil-sur-Aÿ and Les Riceys. Crafted from first press must only, grapes are sourced from primarily Grand and 1er cru vineyards from the heart of Champagne.

TASTING & PAIRING

Fresh summer cherries and wild strawberries accented by citrus peel precede a palate that is pure and dynamic with ample fruit enhanced by subtle spice notes and acidity that beguiles the next taste. Pairs with smoked fish and meats, roasted poultry and lamb, vegetable soups, grilled flat breads and light berry desserts.

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:

69% Pinot Noir, 29% Chardonnay, 2% Pinot Meunier

Dosage:

9 g/L

Alcohol:

12.5%

Reserve wine:

27% held in oak barrels (solera style)

Pack:

6/750ML

SUSTAINABILITY

