

PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 EXTRA BRUT 2018

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

Cuvée 1522 is an exceptional tribute to the Philipponnat family's legacy, rooted in the Le Léon vineyard in the Grand Cru village of Ay since 1522. Centered on their iconic Le Léon vineyard known for remarkable minerality, this Grand Cru blend is elevated by selections from the Montagne de Reims and the Côte des Blancs and showcases Champagne's greatest chalk terroirs through its minerality, complexity and balance. 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

A captivating nose of toasted brioche, vanilla, and crème brûlée lead to a generous palate with patisserie notes and candied citrus leading to a persistent finish. Pairs well with aged Comté or Gruyère, tuna tartare, grilled or poached seafood, mushroom risotto and roasted duck or quail.

Disgorged:

Dosage:

4.5 g/L

Alcohol:

12.5%

Pack:

6/750ML

October 2023

TECHINICAL DETAILS

Vineyards:

100% Grand Cru: Ay (Le Léon) and Oger

Vinification:

Traditional methods to avoid premature oxidation; 26% vinified in oak (no ML); 72% of lots without malolactic fermentation; 100% first press juice

Composition:

72% Pinot Noir, 28% Chardonnay

Maturation:

4.5 years

SUSTAINABILITY









IPPON