



PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 EXTRA BRUT 2019



The Philipponnat family have been winegrowers in Champagne since 1522, when they first acquired land in Aÿ and Mareuil-sur-Aÿ. Their legacy includes the iconic Clos des Goisses, purchased in 1935 and home to Champagne's first single-vineyard cuvée. Today 15th generation Charles Philipponnat leads the house, cementing over 500 years producing Pinot Noir focused champagne of freshness, minerality and intensity. Philipponnat wears the mantles of both grower and house, using a terroir-focused approach, centuries of expertise and incorporating modern technologies to craft a range of extraordinary champagnes 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. In addition to selections from the 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. 2019 featured ideal growing conditions after a winter that replenished water reserves and produced an exceptional vintage.

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.

TECHINICAL DETAILS

Vineyards:

100% Grand Cru: Aÿ (Le Léon), Mailly, Verzy and Le Mesnil-sur-Oger

Vinification:

Traditional methods to avoid premature oxidation; 20% vinified in oak (no ML); 43% of lots without malolactic fermentation; 100% first press juice

Composition:

77% Pinot Noir, 23% Chardonnay

Maturation:

5.5 years

Disgorged:

October 2025

Dosage:

4.5 g/L

Alcohol:

12.5%

Pack:

6/750ML

SUSTAINABILITY



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