

PHILIPPONNAT

CHAMPAGNE

GRAND BLANC EXTRA BRUT 2015

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

Grand Blanc presents an opportunity to discover the house style through the lens of pure Chardonnay from the best chalk terroirs of Champagne and crafted from 100% first press must. In 2015, a cool spring gave way to a dry, sunny summer – the driest in decades – forecasting a unique vintage. Early September rain eased vine stress and supported full ripening ahead of the mid-September harvest. Low to moderate yields ensured optimal concentration in grapes and powerful finished wines.

TASTING & PAIRING

Aromas of ripe Mirabelle plum, apricots, wildflowers and honey lead to a delicate, refreshing and lengthy palate of citrus, mineral and cream character. Enjoy as an apéritif or with quiche and a variety of seafood including butter-poached lobster, fried calamari, ceviche, crab-avocado salad and oysters.

TECHINICAL DETAILS

Vineyards: Disgorged: Grand & Premier Crus: Mareuil-sur-Aÿ, Vertus, April 2024

Trépail, Verzenay

Dosage:

Vinification:

4.5 g/L

Traditional methods to avoid premature oxidation,
partial malolactic conversion used with stainless
fermentation; no ML for lots fermented in oak

Composition: Pack: 3/1.5L

100% Chardonnay

Maturation:

SUSTAINABILITY



8+ years





