

PHILIPPONNAT

CHAMPAGNE

RÉSERVE PERPÉTUELLE NON DOSÉ NV

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

IPPON

PHILIPPONNAT

RÉSERVE PERPÉTUELLE

NON DOSÉ

Réserve Perpétuelle is named for the method of blending each year's wines with a continuously renewed reserve, preserving freshness while building complexity. Since 1946, Philipponnat has aged this living blend in oak, where each vintage refreshes the last, creating a cuvée that grows richer with time yet remains vibrant and in perpetual motion. With no added sugar, the Non Dosé expresses the house style with utmost transparency.

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 sushi, as well as light Asian dishes and small bites like gougères, caviar, tempura vegetables and brie.

TECHINICAL DETAILS

Vineyards: Main harvest:

Grand & Premier Crus 2020

Vinification: Bottled: 100% first press musts May 2021

Traditional methods to avoid premature oxidation;
23% avoid malolactic fermentation; blended with

Disgorged:

perpetual reserve aged in oak casks

June 2024

Composition:

Dosage:
0 g/L

65% Pinot Noir, 32% Chardonnay, 3% Pinot

Meunier Alcohol: 12.5%

Reserve wine:

39% held in oak barrels (solera style)

Pack:

6/750ML

SUSTAINABILITY







