

Champagne Philipponnat

Royale Réserve Brut



First press juice of mainly Grand and Premier Cru grapes. 20 to 30% of reserve wines are aged in wooden barrels using the solera system. Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation and reserve wines aged in casks to allow the aromas to develop complexity.

Grape varieties : 65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier

Altitude : 150-200m ASL

Exposure : South

Soil : Chalk

Dosage at disgorgement : 8 g/l

Alcohol : 12.0%

Tasting notes :

Deep gold in color with aromas of vine blossom, linden, and toasted bread. Notes of redcurrant, raspberry, and ripe grape. Full-bodied, generous and long. Enhances hot or cold white meats, poultry, and premium charcuterie. An ideal complement to cold buffets, fish, and seafood.

Press Notes

The Wine Advocate

NV 92 points

Wine Spectator

NV 92 points

James Suckling

NV 92 points

Wine & Spirits

NV 91 points

