

## Champagne Philipponnat

### *Royale Réserve Non Dosé*



65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier. First press juice of mainly Grand and Premier Crus grapes from the heart of the Champagne wine-growing area.

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.

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

**Altitude :** 170m ASL

**Exposure :** South

**Soil :** Chalk

**Dosage at disgorgement :** 0 g/l

**Alcohol :** 12%

**Residual Sugar :** 0 %

### Press Notes

#### Decanter

NV                    90 points

#### Wine Spectator

NV                    92 points

#### James Suckling

NV                    92 points

#### Wine & Spirits

NV                    93 points

### Tasting notes :

Pale gold in colour. Delicate, lingering froth. Aromas of linden, vine blossom and hawthorn. The attack is bold and pure, with notes of citrus fruit and great liveliness without aggressiveness. The finish is long and clear with notes of warm bread and fresh apple. Ideal as an aperitif and enhances raw fish and seafood. An ideal complement to Japanese cuisine.