

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 %

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.

Press Notes

Decanter

NV 90 points

Wine Spectator

NV 92 points

James Suckling

NV 92 points

Wine & Spirits

NV 93 points

