

Champagne Philipponnat

Blanc de Noirs Brut



Made only in the best years from first press juice sourced exclusively from grapes grown in Premier and Grand Cru plots in Montagne de Reims and Philipponnat's vineyards in Mareuil-sur-Ay.

Partial malolactic fermentation for the wines in vats and vinification without malolactic fermentation for the wines in wooden barrels. Aged for five to seven years to develop tertiary aromas which are the hallmark of extended aging on lees.

Grape varieties : 100% Pinot Noir

Altitude : 170m ASL

Exposure : South

Soil : Chalk

Dosage at disgorgement : 4.25 g/l

Bottle fermentation on the lees : 5 - 7 years

Alcohol : 12%

Tasting notes :

An expression of Pinot Noir with spicy, peppery notes mingled with acacia flower honey, mineral, and red currant. An ideal pairing with poultry, game birds, terrines and foie gras.

Press Notes

Decanter

2009 90 points

The Wine Advocate

2012 92 points

Wine Spectator

2012, 2009 93 points

James Suckling

2009 93 points

AG Vinous

2009 90 points

2008 92 points

Wine & Spirits

2012 93 points

2009 90 points