

Champagne Philipponnat

Cuvée 1522 Brut



The name of Cuvée 1522 is a tribute to the year when the Philipponnat family settled in the village of Aÿ, in the heart of the Champagne wine-growing area. The family's ancestors can be traced back in time through the House archives right back to the first, Apvril le Philipponnat, who from 1522 owned vines in "Le Léon", between Aÿ and Dizy. The Pinot Noir comes from the vineyard at "Le Léon" in Aÿ, and the Chardonnay from the village of Oger. A portion of the must is vinified in wooden barrels without malolactic fermentation. Aged for five to seven years.

Grape varieties : 55% Pinot Noir and 45% Chardonnay

Altitude : 150-200m ASL

Vineyard age : 35 years old

Exposure : Southeast

Soil : Chalk

Dosage at disgorgement : 4.25 g/l

Alcohol : 12%

Tasting notes :

Notes of blackcurrant, acacia blossom honey, and gingerbread with a slight vanilla finish. Good minerality with spicy hints of white pepper. The finish is long and vinous, with aromas of red berries.

Press Notes

The Wine Advocate

2009, 2008 94 points

Wine Spectator

2008, 2007, 2005 93 points
2006 92 points

James Suckling

2007 92 points

AG Vinous

2008 92 points
2007 90 points
2006 93 points
2005 91 points

