

Champagne Philipponnat

*Cuvée 1522 Brut Rosé*



70% Pinot Noir from our "Le Léon" vineyard in Aÿ and 30% Chardonnay from Mesnil-sur-Oger, to which 8.5% Pinot Noir is added, vinified as a red wine, from our Mareuil-sur-Aÿ vineyard. vinification 50% of the wine is vinified in wooden barrels without malolactic fermentation for freshness. Still Pinot Noir wine Clos des Goisses is blended in for color. The benefits of eight years aging on lees are already in evidence yet it still presents great freshness, an essential characteristic for rosé.

**Grape varieties :** 70% Pinot Noir, 30% Chardonnay

**Altitude :** 170m ASL

**Exposure :** South

**Soil :** Chalk

**Dosage at disgorgement :** 4.25 g/l

**Alcohol :** 12%

**Tasting notes :**

Notes of kirsch, blackcurrant, espelette pepper, and stone fruit back by a fine minerality. Sophisticated yet, delicate texture that finishes clean. Enhances slow-cooked lamb, seafood and in particular shellfish and an ideal accompaniment to strawberries and raspberries served in a savory tart.

**Press Notes**

**The Wine Advocate**

2007 93 points

**Wine Spectator**

2007, 2006 93 points  
2003 91 points

**AG Vinous**

2008 92 points  
2007 90 points  
2006 91 points  
2003 93 points

**Wine & Spirits**

2007 93 points