



# PHILIPPONNAT

CHAMPAGNE

## BLANC DE NOIRS 2011

*An outstanding demonstration of Philipponnat's consummate expertise in blending and vinifying Pinot Noir*



### *A word from the Cellar Master*

2011 was a year of contrasts. A dry, cold winter up until the end of January was followed by a surprisingly warm and early spring, encouraging rapid growth of vegetation. From the end of May, there was another complete change: the weather turned rainy, alternating with both very hot and then cool spells, threatening the health of the grapes. The first grapes were picked at the end of August, and the 2011 harvest was the earliest in the history of Philipponnat and Champagne, but reveals a vintage of pure finesse.

### CRAFTING

#### THE BLEND

First press juice from exclusively Premier and Grand Cru plots. 100% Pinot Noir from the Montagne de Reims and our vineyards in Mareuil-sur-Ay and Ay.

#### VINIFICATION

Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation for the wines in vats and vinification without malolactic fermentation for the wines in wooden barrels. Extra-brut dosage (4.25 g/litre) to maintain a balance between freshness and vinosity without masking the wine's character and purity.

#### AGING

Aged for five to seven years to develop maximum complexity and to highlight the secondary and tertiary aromas which are the hallmark of extended aging on lees.

### TASTING

#### TO THE EYE

Pale gold, and fine, creamy bubbles forming a persistent ring.

#### WITH THE NOSE

Fresh and refined, with fruity aromas of pear, apple and citrus fruit - with a hint of bergamot. It gives way to spicy, smoky notes.

#### WITH THE MOUTH

Fresh and vinous, with a fine texture. Notes of pear and candied orange peel, leading to a spicy finish with hints of white pepper. An elegant minerality.

### DINING

#### PAIRING

Poultry and game birds. Enhances terrines and foie gras. Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

#### STORING

After being cellar-aged for several years, the Blanc de Noirs cuvée can be kept for at least five years, and even longer in the right conditions (a cool, dark cellar).

[www.philipponnat.com](http://www.philipponnat.com)