



# PHILIPPONNAT

CHAMPAGNE

## BLANC DE NOIRS 2014

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



### *A word from the Cellar Master*

2014: a year with chaotic weather and full of surprises.

A mild and rainy autumn and winter were followed by a superb spring, warm dry and sunny, leading to a very early bud break. Summer was particularly rainy and temperatures were autumnal by the end of August.

Considering the rainy weather, grape soundness was satisfactory, notably with very low levels of grey rot, and no powdery or downy mildew on the clusters. The year was unusual in that sour rot and spotted wing drosophila appeared in certain sectors.

Due to fast picking and strict sorting during the harvest, the quality of our intake was very sound with a fairly exceptional average weight of clusters. The harvest took place from 13 to 25 September 2014.

### CRAFTING

#### 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, Ay and Avenay-Val-d'Or.

#### 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

Light, bright gold with fine, lively bubbles. Persistent and generous froth.

#### WITH THE NOSE

Open and fruit-driven with notes of white currant, fresh quince and citrus. Partial vinification in wooden barrels (20% of the blend) brings aromas of honey and toast and a finish with touches of vanilla.

#### WITH THE MOUTH

The palate is fresh and fruity, with a fine mineral texture reminiscent of chalk. The finish is long and persistent with subtle hints of pepper and spices.

### 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)