



PHILIPPONNAT

CHAMPAGNE

RÉSERVE MILLÉSIMÉE 2005

This is an ambitious blend incorporating the great Pinot Noir terroirs of Ay and Mareuil-sur-Ay



Inside knowledge

Réserve Millésimée has the distinctive character of a Blanc de Noirs and bears the stamp of the southern Montagne de Reims terroirs. In later years it was blended as a 100% Blanc de Noirs.

A word from the Cellar Master

This vintage was marked by contrasts: frost and dryness in winter, rainfall and warmth during the growing season, and a harvest of hot, particularly dry weather. It imparts a pleasant surprising quality to this powerful, intense, and exceedingly generous wine.

CRAFTING

THE BLEND

First press juice from exclusively Premier and Grand Cru plots. Approximately 70% Pinot Noir from the Montagne de Reims and our vineyards in Mareuil-sur-Ay. 30% Chardonnay from the Côte des Blancs.

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 six 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

Deep, gleaming gold, with lively bubbles forming a continuous stream.

WITH THE NOSE

Fine, elegant aromas of ripe fruit compote pair with exotic notes of tropical fruit and gingerbread to create a complex, strong wine.

WITH THE MOUTH

The attack is strong and intense, with a lovely, round texture emphasized by the wine's freshness and balanced by its acidity. This generous wine lingers exceptionally long on the palate, with a finish of tropical fruit and lightly smoked spices.

DINING

PAIRING

Fish in a butter sauce, or even better 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, Réserve Millésimée can be kept for at least five years, and even longer in the right conditions of a cool and dark cellar.

www.philipponnat.com