



# PHILIPPONNAT

CHAMPAGNE

## RÉSERVE MILLÉSIMÉE 2003

*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*

2003 was an untypical year with weather extremes varying from disastrous frost in April to a memorable heat wave in summer, leading to an early harvest. Réserve Millésimée 2003 expresses the year's character with aromas of dried fruit and notes of brioche. In the mouth: remarkable vinosity combining power, freshness and length.

### 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

Bright yellow gold, delicate froth.

#### WITH THE NOSE

The nose is expressive, with honeyed notes of peach and milky caramel.

#### WITH THE MOUTH

The wine reveals its generosity on the palate with notes of dark fruit. Great freshness and a certain intensity. Fruity notes with a mildly spicy finish.

### 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 (a cool, dark cellar).

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