



# PHILIPPONNAT

CHAMPAGNE

## GRAND BLANC 2007

*A blend of Chardonnay from the best chalk terroirs in the Champagne winegrowing region*



### *Inside knowledge*

Grand Blanc, blended exclusively from Chardonnay grapes, is a remarkable exception in Philipponnat's range of wines, the House's hallmark being the Pinot Noir grape. This is a unique opportunity to discover another facet of the House's style in the shape of a fine, moderately dosed blanc de blancs.

### *A word from the Cellar Master*

A particularly mild winter followed by a warm spring led to a year marked by early development. Nature was extremely generous, offering us a very fine harvest from 29 August to 17 September. This 2007 vintage has excellent aging potential.

### CRAFTING

#### THE BLEND

100% Chardonnay from Côte des Blancs, Montagne de Reims and Clos des Goisses. First press juice from exclusively Premier and Grand Cru plots.

#### 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. An elegant wine that preserves a balance between freshness, floral aromas and vinosity. « Extra-brut » dosage (4.25 g/litre) to preserve its original purity and distinction.

#### AGING

Aged for at least 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

Bright and lively; light gold in colour. Fine, lingering froth.

#### WITH THE NOSE

A subtle and elegant nose, with intense notes of citrus and white flowers which become more complex after breathing.

#### WITH THE MOUTH

It offers a fine, full bodied attack with great minerality and subtlety, perfectly attuned to the wine's aromatic expression of mandarin and grapefruit. The characteristic Philipponnat style comes through even more strongly in the finish, with generous vinosity and lingering persistence.

### DINING

#### PAIRING

Ideal as an aperitif. An excellent match for seafood, in particular shellfish. Serve at 6 to 8° C as an aperitif or 9 to 11° C to accompany a meal.

#### STORING

Grand Blanc can be kept for at least five years. It will gain in roundness if kept in a cool dark cellar.

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