



1522

# PHILIPPONNAT

CHAMPAGNE

## GRAND BLANC EXTRA BRUT 2008

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



### CRAFTING

#### THE BLEND

100% Chardonnay from Côte des Blancs, Trépail 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 eight years to develop maximum complexity and to highlight the secondary and tertiary aromas which are the hallmark of extended ageing on lees.

### TASTING

#### TO THE EYE

Light gold in colour with a lively, delicate froth.

#### WITH THE NOSE

A fine, subtle nose combining notes of citrus zest and white flowers. On being left to breathe, hints of white pepper and spices emerge.

#### WITH THE MOUTH

Elegant, with a creamy texture leading into notes of mirabelle plums. The finish reveals great minerality.

### 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.

### *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*

The year 2008 was remarkable for its fairly cool summer. The harvest nonetheless produced outstanding wines with wonderful concentration thanks to an exceptionally fine spell in September which brought warmth and sunshine.

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