



# PHILIPPONNAT

CHAMPAGNE

## GRAND BLANC EXTRA-BRUT 2010

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

2010 : A year of contrasts with promising early ripening. Subsequent torrential rain in mid-August compelled us to sort the grapes meticulously in order to obtain a high-quality harvest that maintained potential for aroma and flavour. At Philipponnat the harvest took place from 15 to 28 September. Partial vinification in wooden barrels without malolactic fermentation allowed us to preserve the freshness and provide structure, in order to balance the fruit and the vinosity, and to retain good minerality.

### CRAFTING

#### THE BLEND

100% Chardonnay from Côte des Blancs and the village of Verzy. 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.

#### AGEING

Aged from seven to nine 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

Golden in colour with a delicate column of bubbles.

#### WITH THE NOSE

Delicate nose combining notes of acacia honey and fresh almond. With aeration, notes of apricot brandy develop.

#### WITH THE MOUTH

Generous and creamy with delicate notes of peach and vanilla. The finish is mineral and retains wonderful freshness.

### DINING

#### PAIRING

Ideal as an aperitif. An excellent accompaniment to fish and shellfish (prawns and lobster, whether poached or served with white butter sauce). 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)