



# PHILIPPONNAT

CHAMPAGNE

## CUVÉE 1522 - 2005 VINTAGE

*This fine cuvée is blended using a proportion of wines from the Ay terroir*



### *Inside knowledge*

The name of Cuvée 1522 is a tribute to the year when the Philipponnat family settled in the village of Ay, in the heart of the Champagne wine-growing area. The family's ancestors can be traced back in time through the House archives right back to the first, April le Philipponnat, who from 1522 owned vines in "Le Léon", between Ay and Dizy.

### *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

About 60% Pinot Noir and 40% Chardonnay. The Pinot Noir comes from our vineyard at "Le Léon" in Ay, and the Chardonnay from Oger.

#### VINIFICATION

A portion of the wines are vinified in wooden barrels without malolactic fermentation to preserve the wine's freshness, allowing it to develop complexity. Both ample and tangy, this cuvée is eminently suitable for low dosage, extra brut, with only 4.25 g/litre, which is just one third of the conventional dosage for a brut champagne.

#### AGING

Aged for five to seven years. After this time, the freshness is still apparent, but the benefit of aging on lees has reached full potential.

### TASTING

#### TO THE EYE

Bright, intense gold, with fine bubbles forming a continuous stream.

#### WITH THE NOSE

Expressive first nose, generous on the palate, with notes of blackcurrant giving way to acacia blossom honey and gingerbread, with a slight vanilla finish.

#### WITH THE MOUTH

Good minerality with spicy hints of white pepper. The finish is long and vinous, with aromas of summer berries.

### DINING

#### PAIRING

The very dry character of this extra brut cuvée makes it a superb accompaniment to seafood and poached or grilled fish. Its dryness contrasts well with the fattiness of poultry such as capon. An even bolder match can be made with caviar, or very spicy dishes such as an Indian tandoori. However, it should not be paired with sweet and sour or sugary dishes. Cuvée 1522 is wonderfully full-bodied, making it an excellent champagne to accompany haute cuisine. Serve chilled but not too cold, around 8 to 9°C as an aperitif, or 10 to 12°C to accompany a meal.

#### STORING

After optimal cellar aging, Cuvée 1522 can be kept for at least ten years in a cool and dark place, to develop in roundness and complexity.

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