



# PHILIPPNAT

CHAMPAGNE

## CUVÉE 1522 – 2007 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*

2007 is an exceptional vintage marked by an early harvest thanks to a particularly mild winter and warm spring. The grape harvest started in late August in sunny summer weather, yielding generous, high quality clusters. This vintage is notable for its magnificent aging potential.

### CRAFTING

#### THE BLEND

About 65% Pinot Noir and 35% Chardonnay. The Pinot Noir comes from our vineyard at "Le Léon" in Ay, and the Chardonnay from Mesnil-sur-Oger and 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 eight years. After this time, the freshness is still apparent, but the benefit of aging on lees has reached full potential.

### TASTING

#### TO THE EYE

Deep, bright gold in colour. Fine bubbles form a persistent ring.

#### WITH THE NOSE

The nose is initially expressive and open, mingling generous notes of warm bread and honey.

#### WITH THE MOUTH

A superb richness comes through in notes of honey, caramelised mirabelle plums and a hint of vanilla. The finish is tangy, which is typical of this vintage.

### 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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