



# PHILIPPONNAT

CHAMPAGNE

## CUVÉE 1522 VINTAGE 2012

*This cuvée is a blend of Grand Cru 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*

The harvest at Philipponnat took place from 13 to 24 September, with a halt from the 15 to the 18 September to ensure ideal maturity. Winter and spring frosts, a cold period immediately after flowering, and coulure limited the harvest yield. Wet weather in July increased the workload, especially weeding (performed entirely mechanically: tractor equipped with inter-vine hoe, draught horse and even manual hoe). Quality lived up to expectations, especially for the Pinot Noirs, whose high sugar content (from 11.5° to more than 12°) was matched with very satisfactory acidity. The high proportion of malic acid helps to maintain a wonderful yet not excessive freshness.

### CRAFTING

#### THE BLEND

Exclusively Grands Crus. 70% Pinot Noir and 30% Chardonnay. The Pinot Noir comes from our vineyard at "Le Léon" in Ay, and in Mailly, and the Chardonnay from Verzy.

#### 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

Light gold in colour.

#### WITH THE NOSE

A fresh nose with aromas of sweet almond, and notes of candied lemon peel, dried cranberries and red fruit jellies. Concentrated and precise, it is very representative of 2012.

#### WITH THE MOUTH

Fresh and pure, the palate expresses notes of spices that are typical of the Ay terroir. The texture is chalky, and the finish is very mineral.

### DINING

#### PAIRING

Cuvée 1522 is wonderfully full-bodied, making it an excellent champagne to accompany meals. Sweet or sweet and sour dishes should, however, be avoided.

Its very dry character makes this extra brut cuvée a superb accompaniment to seafood and poached or grilled fish. Its dryness also contrasts well with the fattiness of poultry such as capon. Even bolder matches can be made with caviar or very spicy dishes such as Indian tandoori.

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.

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