



1522

PHILIPPONNAT

CHAMPAGNE

MAREUIL-SUR-AY MILLÉSIME 2006

The most precise expression of pure Pinot Noir from the best Mareuil-sur-Ay plots



Inside knowledge

Mareuil-sur-Ay is one of three cuvées crafted using grapes harvested in 2006 exclusively from selected plots. Philipponnat possesses a unique heritage at the heart of the village. Its magnificent, historic 18th century cellars were part of the Château de Mareuil.

CRAFTING

THE BLEND

100% Pinots Noirs from the village of Mareuil-sur-Ay and the House's historic terroirs. First press juice of exclusively Premier Cru grapes from the heart of the Champagne wine-growing area. The 2006 vintage comprises blends from the Valofroy, Les Côtes, Montin, Carrière d'Athis and Croix Blanche plots.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation of the wines in vats and vinification without malolactic fermentation of the wines in wooden barrels (50%). « Extra-brut » dosage (4,5 g/litre) to maintain a balance between freshness and vinosity without masking the wine's character and purity.

AGING

Aged for at least seven years in the House's cellars at a constant temperature of 12°C to develop maximum complexity and to highlight the wine's secondary and tertiary aromas, which are the hallmark of extended aging on lees.

TASTING

TO THE EYE

Bright gold in colour. Fine, creamy bubbles forming a persistent ring.

WITH THE NOSE

The nose is expressive and slightly smoky with combined notes of citrus and raspberry. Aromas of hazelnut develop on breathing, gradually giving way to subtle hints of spices and pepper.

WITH THE MOUTH

Full-bodied and elegant on the palate with fine notes of fruit and great aromatic persistence underpinned by a very supple tannic structure. The general impression is characteristic of 2006: both fruity and delicate, it is pleasantly light on the palate.

DINING

PAIRING

The Mareuil-sur-Ay cuvée subtly complements shellfish and bisque sauces. It also enhances white meat, soft cheeses and game birds served with cranberries. Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

STORING

This cuvée is cellar-aged for several years; it can be kept for a further 10 years and will continue to develop magnificently in a cool, dark cellar.

www.philipponnat.com