



PHILIPPONNAT

CHAMPAGNE

MAREUIL-SUR-AY VINTAGE 2008

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



Inside knowledge

Mareuil-sur-Ay is one of a trio of single plot cuvées, of which 2008 is the second vintage after 2006. The selected plots are part of, or adjacent to Clos des Goisses. Only 3,339 bottles of this vintage were produced.

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 2008 vintage comprises blends from the Valofroy and Dessus des Goisses 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 (44%). « 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

Beautiful fruit on the nose with notes of red berries, peaches and citrus. On being aerated it reveals aromas of pastries, almond and confit lemon.

WITH THE MOUTH

The full and generous palate expresses wonderful notes of citrus and green apple, with a long, spicy finish offering notes of pepper and cumin.

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 ten years and will continue to develop magnificently in a cool, dark cellar.

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