



PHILIPPONNAT

CHAMPAGNE

LES CINTRES VINTAGE 2009

The most intense expression of the central plots in Clos des Goisses



Inside knowledge

Les Cintres is one of a trio of single plot cuvées, of which 2009 is the third vintage after 2006 and 2008. The cuvée comes from vines grown on hillsides, which are the most exposed to sun and the oldest (up to 70 years of age), at the heart of this exceptional vineyard. 2,461 bottles produced.

CRAFTING

THE BLEND

100% Pinot Noir. 100% first-press juice from the central plots "Les Grands Cintres" and "Les Petits Cintres" in Clos des Goisses, Mareuil-sur-Ay.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation, without malolactic fermentation. All the wines are fermented in casks. "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 more than nine 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

Light gold in colour. Very fine, creamy mousse and a dense and persistent ring.

WITH THE NOSE

A very spicy nose combining notes of musk, nutmeg, cloves, black pepper and apricot kernel.

WITH THE MOUTH

Mineral and fresh, with notes of ripe white peach and dark fruit, such as black Morello cherry. The finish is complex and intense with notes of grilled grain and malt.

DINING

PAIRING

Exceptionally aromatic in character, the cuvée is a subtle match for wild hare à la royale. Its robust structure and great length already enhance white meats, and given a few more years to age it will also complement stews and cheeses with elegance. Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

STORING

The cuvée has been cellar-aged for several years and if kept in a cool, dark cellar will continue to develop magnificently for at least a further five years.

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