



PHILIPPONNAT

CHAMPAGNE

LES CINTRES VINTAGE 2010

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 2010 is the 4th vintage after 2006, 2008 and 2009. 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. 1 391 bottles produced.

A word from the Cellar Master

2010, a year of contrasts with promising early ripening. Subsequent torrential rain in mid-August compelled us to sort the grapes meticulously in order to obtain a high-quality harvest that maintained potential for aroma and flavour. At Philipponnat the harvest took place from 15 to 28 September. Partial vinification in wooden barrels without malolactic fermentation allowed us to preserve the freshness and provide structure, in order to balance the fruit and the vinosity, and to retain good minerality.

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, with no 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

Bright gold in colour. Very fine, creamy bubbles.

WITH THE NOSE

A very fruity nose, with aromas of Williams pear compote accompanied by hints of vanilla.

WITH THE MOUTH

Dense and creamy, very powerful yet not heavy, with notes of pear and pear brandy. The finish is long and intense.

DINING

PAIRING

Exceptionally aromatic in character, the cuvée is a subtle match for lobster, langoustines and saltwater fish. 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 fifteen years.

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