



# PHILIPPONNAT

CHAMPAGNE

## ROYALE RÉSERVE BRUT

*The purest expression of the Philipponnat style*



### *Inside knowledge*

The name of Royal Réserve goes back to the ancestors of the Philipponnat family, vineyard owners, wine-merchants and winemakers, suppliers to Louis XIV, magistrates and Royal Mayors of Ay.

### *A word from the Cellar Master*

The essential characteristics of the Mareuil-sur-Ay terroir, where mainly Pinot Noir grapes are grown, are predominant in this cuvée. It offers a superb balance between structure, vinosity and a long finish.

### CRAFTING

#### THE BLEND

65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier. First press juice of mainly *Grand* and *Premier Crus* grapes from the heart of the Champagne wine-growing area. 20 to 30% of reserve wines are aged in wooden barrels using the solera system to incorporate older wines without losing freshness.

#### VINIFICATION

Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation and reserve wines aged in casks to allow the aromas to develop complexity. Moderate dosage (8 g/litre) to maintain a balance between freshness, fruitiness and vinosity without masking the wine's character and purity.

#### AGING

Aged on the lees in the House's cellars at a constant temperature of 12°C for three years, far longer than the legal minimum requirement of 15 months.

### TASTING

#### TO THE EYE

Deep gold in colour with amber glints. Delicate froth, lively and lingering.

#### WITH THE NOSE

The first nose reveals vine blossom, linden and fresh, lightly toasted bread. After breathing, aromas of summer berries, citrus fruit and honey develop.

#### WITH THE MOUTH

Fine vinous attack on the palate, fruity (redcurrant, raspberry, ripe grape) and full-bodied, generous and long. Light notes of biscuit and freshly baked bread on the finish.

### DINING

#### PAIRING

As an aperitif, served chilled but not ice-cold (8°C). Enhances hot or cold white meats, poultry and premium charcuterie. An ideal complement to cold buffets, fish and seafood.

#### STORING

Royale Réserve Brut will maintain its balance and liveliness for about two years stored in a cool dark cellar. It will then develop for a further five years at least towards greater complexity and roundness.

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