



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