



PHILIPPONNAT

CHAMPAGNE

ROYALE RÉSERVE NON DOSÉ

An incontrovertible demonstration that a great cuvée can be enjoyed without artifice



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. Undosed (0 g/litre) to reveal the wine's full 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

Pale gold in colour. Delicate, lingering froth.

WITH THE NOSE

Aromas of linden, vine blossom and hawthorn.

WITH THE MOUTH

The attack is bold and pure, with notes of citrus fruit and great liveliness without aggressiveness. The finish is long and clear with notes of warm bread and fresh apple.

DINING

PAIRING

As a refreshing aperitif, served chilled but not ice-cold (8°C). Enhances raw fish and seafood. An ideal complement to Japanese cuisine.

STORING

Royale Royale Non Dosé expresses its full intensity in the 6 to 18 months after disgorging. This wine is also suitable for aging for several years.

Inside knowledge

Philipponnat was the first Champagne House to clearly label its bottles with the main year used in blending a cuvée, its dosage (*non dosé* in this case) and date of disgorgement.

A word from the Cellar Master

This cuvée reveals the wine's basic sensory qualities through its total absence of sugar and offers a subtle blend of aromatic precision (citrus notes, orange zest), minerality and vinosity. A dazzling and genuine expression of the Philipponnat style.

www.philipponnat.com