



PHILIPPNAT

CHAMPAGNE

ROYALE RÉSERVE ROSÉ

The intensity, freshness and elegance of rosé Champagne in keeping with the Philipponnat style



Inside knowledge

The red Champagne wine which is used to craft Royale Réserve Rosé is produced from grapes grown in the Mareuil-sur-Ay terroir, one of the Philipponnat family's historic crus and the village where the House's headquarters are now established.

A word from the Cellar Master

This cuvée is distinctive for its subtle bouquet with complex fruity notes. In the mouth the attack is precise, with notes of fruit enhancing the hints of spice.

CRAFTING

THE BLEND

75% Pinot Noir, 20% Chardonnay, 5% Pinot Meunier. First press juice of mainly Grand and Premier Crus grapes from the heart of the Champagne wine-growing area. Reserve wines (25 to 30% of the blend) 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 some of the wines aged in casks to allow the aromas to develop complexity. Still red wine made from Pinot Noir grapes from Mareuil-sur-Ay and Riceys is obtained by maceration and 7 to 8% is added to obtain a delicately coloured rosé with a very definite fruity taste. Moderate brut dosage (9 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

Salmon pink in colour with coppery glints. Delicate, creamy and lingering froth.

WITH THE NOSE

The first nose reveals summer berries with notes of cherry and wild strawberry. Notes of citrus and grapefruit peel develop with time.

WITH THE MOUTH

The attack is elegant and pure. Full and ample on the palate, with good acidity and a light astringency that brings out the fruitiness.

DINING

PAIRING

As an aperitif, served chilled but not ice-cold (9°C). Enhances smoked fish and meats (ham, bacon) or pink meat (veal, lamb). An ideal complement to summer berry desserts, either served plain or as a soup.

STORING

To be enjoyed young to appreciate its full fruitiness. Royale Réserve Rosé will also age magnificently for several years thanks to the expertise employed in blending it.

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