



PHILIPPONNAT

CHAMPAGNE

BLANC DE NOIRS MILLÉSIME 2009

An outstanding demonstration of Philipponnat's consummate expertise in blending and vinifying Pinot Noir



Inside knowledge

2009 is the second vintage of the House's Blanc de Noirs cuvée. It is emblematic of the Philipponnat style and replaces the former cuvée Réserve Millésimée.

A word from the Cellar Master

The 2009 vintage was a year of contrasts. First of all, the vines were subjected to a particularly harsh winter, and in the spring thundery weather combined with mild temperatures encouraged the appearance of mildew. Fortunately, the five weeks preceding the harvest were marked by a warm, dry spell and the amount of sunshine, which was more abundant than the previous year, led to exceptionally sound grapes. With its moderate acidity, the 2009 vintage is distinctive for its very fruity aromas.

CRAFTING

THE BLEND

First press juice from exclusively Premier and Grand Cru plots. 100% Pinot Noir from the Montagne de Reims and our vineyards in Mareuil-sur-Ay.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation for the wines in vats and vinification without malolactic fermentation for the wines in wooden barrels. Extra-brut dosage (4.25 g/litre) to maintain a balance between freshness and vinosity without masking the wine's character and purity.

AGING

Aged for five to seven years to develop maximum complexity and to highlight the secondary and tertiary aromas which are the hallmark of extended aging on lees.

TASTING

TO THE EYE

Mid gold in colour with fine, creamy bubbles forming a persistent ring.

WITH THE NOSE

The authentic expression of Pinot Noir with notes of citrus and white blossom; an intense, complex nose.

WITH THE MOUTH

The ample, mineral palate expresses the characteristic fruitiness and vinosity of Pinot Noir. A very clear structure, with volume and lengthy aromatic persistence revealing spicy, peppery notes.

DINING

PAIRING

Poultry and game birds. Enhances terrines and foie gras. Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

STORING

After being cellar-aged for several years, the Blanc de Noirs cuvée can be kept for at least five years, and even longer in the right conditions (a cool, dark cellar).

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