



PHILIPPONNAT

CHAMPAGNE

BLANC DE NOIRS 2012

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



A word from the Cellar Master

At Philipponnat, the harvest lasted from 13 to 24 September. It was halted from the 15th to the 18th to guarantee ideal maturity.

Winter and spring frosts, a cold period immediately after flowering, and coulure limited the harvest yield.

Wet weather in July increased the workload, especially weeding (performed entirely mechanically: tractor equipped with inter-vine hoes, draft horse and even manual hoe).

The quality is high, especially for the Pinot Noir, whose high sugar content (from 11.5° to more than 12°) is combined with very satisfactory acidity. The high proportion of malic acid helps to maintain a wonderful yet not excessive freshness.

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 and 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

Deep golden colour; fine, bright bubbles.

WITH THE NOSE

Initially the nose is intense and fresh with citrus notes of lemon zest and orange, leading into aromas of fresh fruit and a subtly peppery finish.

WITH THE MOUTH

On the palate the attack is fresh and generous, with notes of stewed fruits and creamy-textured pear. This 100% Pinot Noir cuvée combines vinosity, fruit and a wonderful, persistent minerality that is very characteristic of the vintage.

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).

www.philipponnat.com