



PHILIPPONNAT

CHAMPAGNE

GRAND BLANC 2005

A blend of Chardonnay from the best chalk terroirs in the Champagne winegrowing region



Inside knowledge

Grand Blanc, blended exclusively from Chardonnay grapes, is a remarkable exception in Philipponnat's range of wines, the House's hallmark being the Pinot Noir grape. This is a unique opportunity to discover another facet of the House's style in the shape of a fine, moderately dosed Blanc de Blancs.

A word from the Cellar Master

The year was warm and dry with marked contrasts in the weather. Frosty and dry in winter, there was greater rainfall and warmth during the growing season coupled with greater cloud cover, thereby minimising exposure to sun. On tasting, Grand Blanc 2005 reveals a subtle and elegant nose combining notes of white blossom and white-fleshed fruit, then develops towards aromas of dried fruit and brioche. Its long, mineral finish merges with the vinosity that marks the Philipponnat style. This vintage has excellent aging potential.

CRAFTING

THE BLEND

100% Chardonnay from the Côte des Blancs and the Clos des Goisses. First press juice from exclusively *Premier* and *Grand Cru* plots.

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. An elegant wine that preserves a balance between freshness, floral aromas and vinosity. Extra brut dosage (4.25 g/litre) to preserve its original purity and distinction.

AGING

Aged for at least 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

Light gold with a lively, delicate froth.

WITH THE NOSE

Great subtlety. Subtle aromas of white flowers and white-fleshed fruit. After breathing, notes of hazelnut and brioche develop.

WITH THE MOUTH

Full and generous with a subtle, melting texture.

DINING

PAIRING

Ideal as an aperitif. An excellent accompaniment to fish and shellfish (prawns and lobster, whether poached or served with white butter sauce). Serve at 6 to 8°C as an aperitif or at 9 to 11°C to accompany a meal.

STORING

Grand Blanc can be kept for at least five years. It will gain in roundness if kept in the right conditions in a cool dark cellar.

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