



PHILIPPONNAT

CHAMPAGNE

GRAND BLANC 2006

A blend of Chardonnay from the best chalk terroirs in the Champagne wine-growing area



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

After the winter freeze and an unusual summer, our worst fears proved unfounded: Mother Nature was generous and offered a harvest of quality (from 12 to 30 September).

On tasting, Grand Blanc 2006 reveals an elegant, tender nose combining notes of white blossom and white-fleshed fruit.

The attack is feminine and flowing, opening out to reveal a full, rich mouth. The elegance of the lingering, 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 Crus* 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

Pale gold, with a fine, persistent froth.

WITH THE NOSE

A delicate nose combining notes of butter and hazelnut. After breathing, notes of white-fleshed fruit such as peach and pear develop.

WITH THE MOUTH

Elegant, with great delicacy, and notes of fruit and hazelnut.

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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