



PHILIPPONNAT

CHAMPAGNE

GRAND BLANC EXTRA-BRUT 2009

A blend of Chardonnay from the best chalk terroirs in the Champagne vinegrowing 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

2009 was a year full of contrasts that ended well! A harsh winter was followed by a stormy spring. Mild, wet weather was conducive to outbreaks of mildew. Luckily five weeks of warm, dry weather just before the grape harvest led to exceptional grape soundness. The vintage is fruit-driven with moderate acidity. There was more sunshine during the year than in 2008, with levels approaching those of 2002. The harvest took place from 13 to 28 September.

CRAFTING

THE BLEND

100% Chardonnay from Côte des blancs. 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.

AGEING

Aged from seven to nine years to develop maximum complexity and to highlight the secondary and tertiary aromas which are the hallmark of extended ageing on lees.

TASTING

TO THE EYE

Light gold in colour with a delicate, abundant froth.

WITH THE NOSE

Expressive and elegant nose combining notes of stone fruit (mirabelle plums) and tropical fruit.

WITH THE MOUTH

Elegant, with a creamy texture with tropical aromas and a supple, generous finish.

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 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 a cool dark cellar.

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