



PHILIPPONNAT

CHAMPAGNE

GRAND BLANC EXTRA-BRUT 2014

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

2014, a year with chaotic weather and full of surprises. A mild and rainy autumn and winter were followed by a superb spring, warm, dry and sunny, leading to a very early bud break. Summer was particularly rainy and temperatures were autumnal by the end of August. Considering the rainy weather, grape soundness was satisfactory, notably with very low levels of grey rot, and no powdery or downy mildew on the clusters. The year was unusual in that sour rot and spotted wing drosophila appeared in certain sectors. Due to fast picking and strict sorting during the harvest, the quality of our intake was very sound with a fairly exceptional average weight of clusters. The harvest took place from 13 to 25 September 2014.

CRAFTING

THE BLEND

100% Chardonnay from the 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 for six to eight years to develop greater complexity and highlight the secondary and tertiary aromas which are the hallmark of extended lees aging in the bottle, also referred to as second fermentation or "prise de mousse".

TASTING

TO THE EYE

Light gold in colour, delicate creamy froth.

WITH THE NOSE

Open, expressive nose in which delicate aromas of white flowers mingle with notes of bergamot.

WITH THE MOUTH

Fresh and expressive, with citrus notes again in evidence along with tropical flavours of passion fruit. The finish is mineral and elegant.

DINING

PAIRING

Perfect as an aperitif or to accompany fish and shellfish like 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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