



PHILIPPONNAT

CHAMPAGNE

SUBLIME RÉSERVE 2002

The fruity aroma of a vintage champagne with a traditional dosage (30g/litre)



Inside knowledge

A perfect complement to the House's trilogy of vintage wines, Sublime Réserve is a dry (30g/litre) Blanc de Blancs specifically developed to accompany *haute cuisine*.

A word from the Cellar Master

2002 : a fine harvest with consistently warm weather allowing the grapes to ripen extremely well. On tasting, Sublime Réserve reveals an expressive nose with notes of honey and tropical aromas of acacia, lychee and pineapple. In the mouth: this fresh, well-rounded wine presents fine aromatic persistence, fullness and structure.

CRAFTING

THE BLEND

100% Chardonnay. First press juice of mainly *Grand* and *Premier Cru* Chardonnay grapes.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation. A portion of the wine is produced without malolactic fermentation and without the use of wooden barrels in order to preserve its overall natural freshness and improve the aging potential. A dosage of 30 g/litre to reveal the wine's character without masking its pleasant acidity.

AGING

Aged for 6 to 8 years in order to obtain the characteristic roundness of old Chardonnay wines. This aromatically rich wine retains its natural acidity, thereby avoiding any heaviness.

TASTING

TO THE EYE

Deep gold in colour with a fine, delicate froth.

WITH THE NOSE

Honey, orange blossom, tropical fruit.

WITH THE MOUTH

The attack is strong and fresh; fine volume and good length with sweet notes of vanilla, honey and pineapple.

DINING

PAIRING

To enhance creamy-textured food, foie gras, meat and poultry cooked with dried or fresh fruit. As a perfect accompaniment to Chinese cuisine (sweet and sour sauces) and light desserts (fruit tarts, nougat...). Serve lightly chilled (8 to 10°C).

STORING

This champagne is very pleasant to drink immediately after cellar aging for an optimum period of time. It will keep well for three years in a suitable cellar (cool and dark) and will then develop even more roundness and honeyed aromas.

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