



# PHILIPPONNAT

CHAMPAGNE

## SUBLIME RÉSERVE 2008

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



### *Inside knowledge*

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

### *A word from the Cellar Master*

2008: the year was beset by cold and rain. The harvest nonetheless produced wines with fine concentration thanks to a helping hand from warm and sunny weather conditions in September, resulting in exceptional balance that is both aromatically full and very elegant.

### 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. The dosage of 30 g/litre does not mask the wine's character or 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, orange and candied mandarin.

#### WITH THE MOUTH

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

### DINING

#### PAIRING

This Blanc de Blancs particularly enhances creamy-textured food, such as foie gras, meat and poultry cooked with dried or fresh fruit. 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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