



# PHILIPPONNAT

CHAMPAGNE

## CUVÉE 1522 - 2004 VINTAGE

*This fine cuvée is blended using a proportion of wines from the Ay terroir*



### *Inside knowledge*

The name of Cuvée 1522 is a tribute to the year that the Philipponnat family settled in the village of Ay, in the heart of the Champagne wine-growing area. The family's ancestors can be traced back in time through the House archives right back to the first, April le Philipponnat, who from 1522 owned vines in Léon, between Ay and Dizy.

### *A word from the Cellar Master*

2004 was warm, dry and relatively windy, without any notable disruptions; it followed a pattern that had been observed over the previous 10 years or so. It was however slightly cooler with moderate summer sunshine.

On tasting, the 2004 vintage reveals the unique characteristics of the Ay terroir. On the nose the Pinot Noir expresses its full aromatic potential: fruity and spicy notes, emphasized by the delicacy and elegance of Chardonnay. It is persistent on the palate, precise, well-structured and complex.

### CRAFTING

#### THE BLEND

About 70% Pinot Noir and 30% Chardonnay. The Pinot Noir comes from our Léon vineyard in Ay and the Chardonnay from Mesnil-sur-Oger.

#### VINIFICATION

A portion of the wines are vinified in wooden barrels without malolactic fermentation to preserve the wine's freshness, allowing it to develop complexity. Both ample and tangy, this cuvée is eminently suitable for low dosage: extra brut with only 4.25 g/litre, which is just one third of the conventional dosage for a brut champagne.

#### AGING

Aged for five to seven years. At this age the freshness is still apparent, but the benefit of aging on lees has reached full potential.

### TASTING

#### TO THE EYE

Bright, pale gold in colour with delicate froth.

#### WITH THE NOSE

Lively and expressive, with notes of white fruit and floral honey and a lightly spicy finish (white pepper).

#### WITH THE MOUTH

Silky and mineral, the texture is both intense and delicate and more traditional in its expression than the 2003 vintage.

### DINING

#### PAIRING

A superb accompaniment to seafood and poached or grilled fish due to the very dry character of this extra brut cuvée. Its dryness contrasts well with the fattiness of poultry such as capon. An even bolder match can be made with caviar or very spicy dishes such as an Indian tandoori. Cuvée 1522 is wonderfully full-bodied, making it an excellent champagne to accompany meals, with the exception of sweet and sour or sugary dishes. Serve chilled but not too cold, around 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

#### STORING

After optimal cellar aging, Cuvée 1522 can be kept for at least ten years in a cool, dark place and will continue to develop in roundness and complexity.

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