



# PHILIPPONNAT

CHAMPAGNE

## CUVÉE 1522 – 2006 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 when 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 "Le Léon", between Ay and Dizy.

### *A word from the Cellar Master*

2006 was a truly miraculous year: a warm and sunny early summer was followed by a cold and rainy August and finally a well-balanced September providing the right conditions for a perfect harvest. This vintage is distinctively fruity in character with a certain acidity tempered by pleasant suppleness.

### CRAFTING

#### THE BLEND

About 70% Pinot Noir and 30% Chardonnay. The Pinot Noir comes from our vineyard at "Le Léon" 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 seven years. After this time, the freshness is still apparent, but the benefit of aging on lees has reached full potential.

### TASTING

#### TO THE EYE

A bright gold in colour with subtle pink tones. Fine bubbles form a persistent ring.

#### WITH THE NOSE

The nose initially expresses elderflower, with additional notes of white pepper and white tobacco.

#### WITH THE MOUTH

Very expressive aromas of raspberry and red fruit, characteristic of 2006 and Pinot Noir. The finish is supple, combining flavours of almond cream and new leather.

### DINING

#### PAIRING

The very dry character of this extra brut cuvée makes it a superb accompaniment to seafood and poached or grilled fish. 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. However, it should not be paired with sweet and sour or sugary dishes. Cuvée 1522 is wonderfully full-bodied, making it an excellent champagne to accompany *haute cuisine*. 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 and dark place, to develop in roundness and complexity.

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