



PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 ROSÉ - 2006 VINTAGE

A great champagne that spotlights the fruity and spicy character of the Ay terroir



Inside knowledge

The antique engraving featured on 1522 and 1522 rosé cuvées depicts the village of Ay, seat of the Philipponnat family, in the 17th century. Several members of the Philipponnat family were Royal Mayors of Ay.

A word from the Cellar Master

The winter of 2006 was cold but not severe. With the exception of August the summer was very hot with a prolonged heat-wave and many thunderstorms, and the autumn was extremely mild. Rainfall was slightly lower than usual, marking a reversal in patterns of previous years. On tasting, the wine is supple and very fruity, with great delicacy and excellent length.

CRAFTING

THE BLEND

Around 70% Pinot Noir from our Léon vineyard in Ay and 30% Chardonnay from Mesnil-sur-Oger, to which 8% Pinot Noir is added, vinified as a red wine, from our Mareuil-sur-Ay vineyard.

VINIFICATION

A portion of the wines (around 50%) are vinified in wooden barrels without malolactic fermentation to preserve the wine's freshness, allowing it to develop complexity. The pink colour is obtained by adding a still Pinot Noir wine (usually from the Clos des Goisses) during the initial blending process. Both ample and tangy, this cuvée is eminently suitable for low dosage: extra brut with only 4.25 g of sugar/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 present, which is essential for rosé champagne, but the benefit of aging on lees has reached its full potential.

TASTING

TO THE EYE

Pale pink with violet glints and fine, delicate froth.

WITH THE NOSE

Notes of red and black summer berries (raspberry, blackcurrant).

WITH THE MOUTH

The attack is fresh and pure. A perfect combination of the maturity of ripe fruit with fine minerality. Sophisticated and delicate.

DINING

PAIRING

Enhances slow-cooked lamb, seafood and in particular shellfish thanks to its fruity and mineral character. An ideal accompaniment to strawberries and raspberries served as a dessert.

STORING

After optimal cellar aging in the House's cellars, Cuvée 1522 can be kept for at least ten years in a cool, dark place and will continue to develop in roundness and complexity. Serve chilled but not too cold at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

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