



PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 ROSÉ - 2007 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

2007 is an exceptional vintage marked by an early harvest thanks to a particularly mild winter and warm spring. The grape harvest started in late August in sunny summer weather, yielding generous, high quality clusters. This vintage is notable for its magnificent aging potential.

CRAFTING

THE BLEND

Around 70% Pinot Noir from our “Le Léon” vineyard in Ay and 30% Chardonnay from Mesnil-sur-Oger, to which 8,5% 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

The benefits of eight years’ aging on lees are already in evidence yet it still presents great freshness, an essential characteristic for rosé.

TASTING

TO THE EYE

Coppery pink in colour. Fine, lively bubbles.

WITH THE NOSE

The nose is spicy with hints of Espelette pepper, combined with notes of kirsch and aromas of stone fruit.

WITH THE MOUTH

The palate is full-bodied with conspicuous aromas of peach, strawberries in syrup and cream. Great freshness on the finish, typical of the vintage.

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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