



PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 ROSÉ VINTAGE 2008

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

2008 was marked by a cool summer. The harvest nonetheless produced exceptional wines with fine concentration thanks to a helping hand from warm and sunny weather conditions in September.

CRAFTING

THE BLEND

Around 60% Pinot Noir from our “Léon” vineyard in Ay and 30% Chardonnay from Mesnil-sur-Oger, to which 10% Pinot Noir from our Mareuil-sur-Ay vineyards, vinified as a red wine, is added.

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. Botch 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

Ageing for eight years: at this age the freshness is still present, which is essential for rosé champagne, but the benefit of ageing on lees has reached its full potential.

TASTING

TO THE EYE

Slightly coppery pink, fine, fast bubbles.

WITH THE NOSE

Fruit-driven nose, notes of citrus, candied orange peel and orange blossom.

WITH THE MOUTH

Generous and fruit-laden palate. Notes of blood orange, papaya and pink peppercorns. Great freshness in the finish and the wonderful minerality that is typical of the vintage.

DINING

PAIRING

The 1522 Rosé cuvée could enhance perfectly a dish of langoustines with paprika.

STORING

After optimal cellar aging in the House’s cellars, Cuvée 1522 Rosé 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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