



PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 ROSÉ VINTAGE 2009

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

2009, a year full of contrasts that ended well!

A harsh winter was followed by a stormy spring. Then outbreaks of mildew occurred, brought on by mild, wet weather. Luckily five weeks of warm, dry weather just before the grape harvest led to exceptional grape soundness.

The vintage is very fruity with moderate acidity due to sunnier weather than in 2008, similar to 2002.

Harvest from 13 to 28 September.

CRAFTING

THE BLEND

Around 72% Pinot Noir from our “Léon” vineyard in Ay and 28% Chardonnay from Mesnil-sur-Oger, to which 9% Pinot Noir is added, vinified as a red wine, from our Mareuil-sur-Ay vineyards.

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. 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

Aging 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

Pale pink in colour.

WITH THE NOSE

Intense notes of wild strawberry and red rose mingle with aromas of candied orange peel and blood orange.

WITH THE MOUTH

Fruity and intense, notes of citrus fruit and blood orange are perceptible again. The finish is spicy, with notes of red pepper and Espelette chilli pepper. The quality of 2009 shines through in this rosé.

DINING

PAIRING

The 1522 Rosé cuvée enhances slow-cooked lamb, seafood and in particular shellfish thanks to its fruity and mineral character. It is an ideal accompaniment to strawberries and raspberries for dessert.

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.

www.philipponnat.com