



# PHILIPPONNAT

CHAMPAGNE

## LE LÉON MILLÉSIME 2006

*A wine crafted exclusively from Pinot Noir grapes from the historic Le Léon plot*



### *Inside knowledge*

Le Léon is one of three cuvées crafted using grapes harvested in 2006 exclusively from selected plots. In 1522 April le Philipponnat owned vines at Le Léon, between Ay and Dizy. This plot and Clos des Goisses were the first lands to be held by the Philipponnat family.

### CRAFTING

#### THE BLEND

100% Pinots Noirs from the only plot at Le Léon in Ay. First press juice of exclusively Grand Cru grapes from the heart of the Champagne wine-growing area.

#### VINIFICATION

Vinified using traditional methods to avoid premature oxidation, with no malolactic fermentation. A portion of the wines (45%) is fermented in casks. « Extra-brut » dosage (4.25 g/litre) to maintain a balance between freshness and vinosity without masking the wine's character and purity.

#### AGING

Aged for at least seven years in the House's cellars at a constant temperature of 12°C to develop maximum complexity and to highlight the wine's secondary and tertiary aromas, which are the hallmark of extended aging on lees.

### TASTING

#### TO THE EYE

Bright gold in colour. Fine, creamy bubbles forming a persistent ring.

#### WITH THE NOSE

The powerful nose combines notes of ripe citrus fruit, cocoa and gingerbread with hints of wood embers.

#### WITH THE MOUTH

Good structure with a creamy attack and an intense, generous length in the mouth. This vintage is distinctively supple, offering notes of citrus, white pepper, sweet pepper and strawberries which are characteristic of the minerality of the Ay terroir.

### DINING

#### PAIRING

An elegant match for seafood and saltwater fish, this cuvée is also a superb partner for bellota ham and cecina and an ideal accompaniment for roast lamb, venison and washed rind cheese. Serve chilled but not too cold at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

#### STORING

The cuvée is cellar-aged for several years; it can be kept for a further 10 years and will continue to develop magnificently in a cool, dark cellar.

[www.philipponnat.com](http://www.philipponnat.com)