



PHILIPPONNAT

CHAMPAGNE

LES CINTRES MILLÉSIME 2006

The most intense expression of the central plots in Clos des Goisses



Inside knowledge

Les Cintres is one of three cuvées crafted using grapes harvested in 2006 exclusively from selected plots. The cuvée is produced from grapes grown in the sunniest part of this exceptional vineyard.

CRAFTING

THE BLEND

70% Pinot Noir and 30% Chardonnay. 100% first-press juice from the central plots "Les Cintres" in Clos des Goisses, Mareuil-sur-Ay.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation, with no malolactic fermentation. All the wines are fermented in casks. "Extra-brut" dosage (4.5 g/litre) to maintain a balance between freshness and vinosity without masking the wine's character and purity.

AGING

Aged for more than nine 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

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

WITH THE NOSE

The expressive nose combines notes of red fruits such as raspberries, with aromas of toast and honey.

WITH THE MOUTH

This very supple vintage offers notes of red fruits and raspberry eau-de-vie with a hint of smokiness. The attack is precise, leading to a full, rich and well-structured palate with supple tannins and a wonderfully fresh finish, holding the promise of superb aging potential.

DINING

PAIRING

With its exceptional aromatic character, this cuvée makes a subtle match for lobster, langoustines and saltwater fish. Its robust structure and great length already enhance white meats, and given a few more years to age it will also complement stews and cheeses with elegance. Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

STORING

The cuvée has been cellar-aged for several years and if kept in a cool, dark cellar will continue to develop magnificently for at least a further five years.

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