



PHILIPPONNAT

CHAMPAGNE

LES CINTRES VINTAGE 2008

An outstanding demonstration of Philipponnat's consummate expertise in blending and vinifying Pinot Noir



Inside knowledge

Les Cintres is one of a trio of single plot cuvées, of which 2008 is the second vintage after 2006. The cuvée comes from vines grown on hillsides, which are the most exposed to sun and the oldest (up to 70 years of age), at the heart of this exceptional vineyard. 2,187 bottles produced.

CRAFTING

THE BLEND

100% Pinots Noirs. 100% first-press juice from the central plots « Les Grands Cintres » and « Les Petits 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. Very fine, creamy bubbles and a dense and persistent bubble ring.

WITH THE NOSE

Powerful and elegant nose combining notes of white chocolate with grilled, smoked aromas.

WITH THE MOUTH

Its fine attack is mineral and fresh. The smoky notes are once again apparent, with an exceptionally long finish.

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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