



# PHILIPPONNAT

CHAMPAGNE

## LA RÉMISSONNE VINTAGE 2009

*The most precise expression of pure Pinot Noir from the best Mareuil-sur-Ay plots*



### *Inside knowledge*

La Rémissonne is one of a trio of single plot cuvées, of which 2009 is the third vintage after 2008. The selected plot is adjacent to Clos des Goisses. Only 2,590 bottles of this vintage were produced.

### CRAFTING

#### THE BLEND

100% Pinot Noir from our plot "La Rémissonne" in Mareuil-sur-Ay, the House's centuries-old terroir. First press juice, exclusively from Premier Cru grapes from the heart of the Champagne vine-growing area.

#### VINIFICATION

Vinified using traditional methods to avoid premature oxidation. Vinification without 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.

#### AGEING

Aged for seven to nine years in the cellars of the House 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 ageing on lees.

### TASTING

#### TO THE EYE

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

#### WITH THE NOSE

Notes of raspberry eau-de-vie and almond blossom.

#### WITH THE MOUTH

The full and generous palate expresses wonderful notes of raspberry, violet, vanilla and cocoa bean chips, with a long, rich finish.

### DINING

#### PAIRING

The cuvée La Rémissonne enhances game and foie gras pâté en croûte. Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

#### STORING

This 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)