



# PHILIPPONNAT

CHAMPAGNE

## CUVÉE 1522 - 2014 VINTAGE

*This fine cuvée is blended using a proportion of wines from the terroir of Ay.*



### *Inside knowledge*

The name of Cuvée 1522 is a tribute to the year in which the Philipponnat family settled in the village of Ay, in the heart of the Champagne region. As far back as the Philipponnat archives go, there are records of the family's ancestors, the first of whom, April le Philipponnat, owned vines at Le Léon, between Ay and Dizy, from 1522.

### *A word from the Cellar Master*

2014, a year with chaotic weather and full of surprises. A mild and rainy autumn and winter were followed by a superb spring, warm, dry and sunny, leading to a very early bud break. Summer was particularly rainy and temperatures were autumnal by the end of August. Considering the rainy weather, grape soundness was satisfactory, notably with very low levels of grey rot, and no powdery or downy mildew on the clusters. The year was unusual in that sour rot and spotted wing drosophila appeared in certain sectors. Due to fast picking and strict sorting during the harvest, the quality of our intake was very sound with a fairly exceptional average weight of clusters. The harvest took place from 13 to 25 September 2014.

### CRAFTING

#### THE BLEND

81% Pinot Noir and 19% Chardonnay. The Pinot Noir grapes come primarily from our historic Léon vineyard in Ay, and the Chardonnay from the Verzy vineyard.

#### 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. Both ample and tangy, this cuvée is eminently suitable for low dosage: extra brut with only 4.25 g/litre, which is just one third of the conventional dosage for a brut Champagne.

#### AGING

This cuvée is enhanced, and its original freshness preserved by eight years ageing on lees.

### TASTING

#### TO THE EYE

Light gold in colour.

#### WITH THE NOSE

A fresh, expressive nose with aromas of almond and pear. The finish is spicy, with notes of pepper and chartreuse.

#### WITH THE MOUTH

Fresh and pure, with the spicy notes typical from the terroir of Ay. The finish is long, with toasted, green tea notes.

### DINING

#### PAIRING

A superb accompaniment to seafood and poached or grilled fish due to the very dry character of this extra brut cuvée. Its dryness contrasts well with the fattiness of poultry such as capon. An even bolder match can be made with caviar or very spicy dishes such as an Indian tandoori. Cuvée 1522 is wonderfully full-bodied, making it an excellent Champagne to accompany meals. Sweet or sweet and sour dishes should, however, be avoided. Serve chilled but not too cold, around 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

#### STORING

After optimal cellar ageing, Cuvée 1522 can be kept for at least ten years in a cool, dark place and will continue to develop in roundness and complexity.

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