



PHILIPPONNAT

CHAMPAGNE

BLANC DE NOIRS 2008

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



Inside knowledge

2008 is the House's first Blanc de Noirs cuvée. It replaces Réserve Millésimée, marking an exceptional vintage.

A word from the Cellar Master

2008 was beset by cold and rain. The harvest nonetheless produced wines with fine concentration thanks to a helping hand from warm and sunny weather conditions in September.

CRAFTING

THE BLEND

First press juice from exclusively Premier and Grand Cru plots. 100% Pinot Noir from the Montagne de Reims and our vineyards in Mareuil-sur-Ay.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation for the wines in vats and vinification without malolactic fermentation for the wines in wooden barrels. 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 five to seven years to develop maximum complexity and to highlight the secondary and tertiary aromas which are the hallmark of extended aging on lees.

TASTING

TO THE EYE

Mid gold in colour with fine, creamy bubbles forming a persistent ring.

WITH THE NOSE

A classic expression of Pinot Noir with spicy, peppery notes mingled with acacia flower honey; an intense, complex nose.

WITH THE MOUTH

The ample, mineral palate expresses the characteristic fruitiness and vinosity of Pinot Noir. A very clear structure, with volume and lengthy aromatic persistence revealing spicy, peppery notes.

DINING

PAIRING

Poultry and game birds. Enhances terrines and foie gras. Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

STORING

After being cellar-aged for several years, Blanc de Noirs can be kept for at least five years, and even longer in the right conditions (a cool, dark cellar).

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