



1522

PHILIPPONNAT

CHAMPAGNE

CUVÉE BLANC DE NOIRS - 2015 VINTAGE

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



A word from the Cellar Master

It was clear since the summer that 2015 was going to be an exceptional vintage, in the sense of being different from the classic vintages. A relatively cool spring indicated that the grapes would be harvested on the usual dates, in the third week of September, which was indeed the case.

However, there was no forewarning of an extremely dry summer, the driest in decades, accompanied by exceptionally sunny weather.

The vineyard was therefore in the relatively rare position, in the Champagne region, of suffering strong water stress until early September, when some welcome rainfall arrived to boost the vines' metabolisms and ensure satisfactory ripening. In our sectors of Mareuil-sur-Ay, Ay and Avenay-Val-d'Or, the harvest then took place in totally dry conditions, with the rains at the end of September only affecting us in the evening of the final day. In the majority of our south-facing vineyards, yields were moderate to low, providing optimal concentration. Grape maturity was far higher than average, without reaching extremes: between 11 and 12% potential alcohol in the Clos des Goisses, and 10.5 to 11% elsewhere.

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 and Avenay-Val-d'Or.

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

Bright, pink gold in colour, with persistent and generous froth.

WITH THE NOSE

Luscious and fruit-driven with notes of pastry with fresh pear, almond and cinnamon.

WITH THE MOUTH

The palate is creamy and round with notes of praline, caramel and apricot jam. The finish is fresh with spicy hints of cinnamon and clove. A sunny wine, very representative of the year.

DINING

PAIRING

Chicken tagine with apricots and almonds. 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).

www.philipponnat.com