



PHILIPPONNAT

CHAMPAGNE

BLANC DE NOIRS EXTRA-BRUT 2016 VINTAGE

*First press juice from exclusively Premier and Grand Cru plot.
100% Pinot Noir from Verzy and our vineyards in Mareuil-sur-Ay.*



A word from the Cellar Master

After a dry and mild to very mild November and December, the year started off with moderate temperatures, apart from two severe frosts on 20 and 21 January when they dipped close -10°C.

The rain was incessant and continued until the end of June. Cooler weather arrived in the first ten days of March, but the first onslaught of cold started in mid-April, just as the vines began to come out of dormancy. From 18 April to 2 May 2016, Champagne experienced a succession of frosts, the most destructive of which struck on 27 April.

The first flowers appeared in mid-June, with full bloom on 24 June for Chardonnay and 25 June for Pinot Noir and Meunier. Thanks to a few providential sunny days, it occurred quickly and in fairly favourable conditions. The first half of the year was marked by a lack of sunshine and record rainfall.

Fine weather finally arrived in August with heat, sunshine and little rain, allowing the soil to dry out and leading to a smooth, dynamic ripening process.

Thanks to these good conditions and the almost summery weather that prevailed throughout the harvest, grape soundness was excellent. At Philipponnat, the harvest lasted from 19 September to 3 October. The Chardonnay wines are disparate, with aromas of white flowers, citrus fruits and mineral notes, marked by great freshness.

CRAFTING

THE BLEND

First press juice from exclusively Premier and Grand Cru plot. 100% Pinot Noir from Verzy 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

Bright, slightly coppery gold with a generous, creamy foam.

WITH THE NOSE

Expressive and ripe with notes of yellow fruit and peach, with a lightly toasted aroma.

WITH THE MOUTH

The palate is ample with notes of ripe fruit - peach and mango - and barley sugar. The finish is fresh and slightly minty but also supple and long.

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).

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