



PHILIPPNAT

CHAMPAGNE

CUVÉE 1522 VINTAGE 2008

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



Inside knowledge

The name of Cuvée 1522 is a tribute to the year when the Philipponnat family settled in the village of Ay, in the heart of the Champagne wine-growing area. The family's ancestors can be traced back in time through the House archives right back to the first, April le Philipponnat, who from 1522 owned vines in "Le Léon", between Ay and Dizy.

A word from the Cellar Master

2008 was marked by a cool summer. The harvest nonetheless produced exceptional wines with fine concentration thanks to a helping hand from warm and sunny weather conditions in September.

CRAFTING

THE BLEND

58% Pinot Noir and 42% Chardonnay. The Pinot Noir comes from our vineyard at "Le Léon" in Ay, and the Chardonnay from Mesnil-sur-Oger.

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

Aged for eight years. After this time, the freshness is still apparent, but the benefit of aging on lees has reached full potential.

TASTING

TO THE EYE

Bright, pale gold in colour, with fine bubbles forming a persistent ring.

WITH THE NOSE

Initial fruit on the nose with notes of peach, joined by aromas of pastries, almond and apricot jam.

WITH THE MOUTH

Fresh and creamy with notes of pastries and a spicy finish.

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 aging, Cuvée 1522 can be kept for at least ten years in a cool and dark place, to develop in roundness and complexity.

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