



PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 VINTAGE 2009

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 vine-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 owned vines in "Le Léon", between Ay and Dizy from 1522.

A word from the Cellar Master

2009 was a year full of contrasts that ended well! After a severe winter, spring was stormy. Mild, wet weather was conducive to outbreaks of mildew. Luckily five weeks of warm, dry weather just before the harvest led to exceptional grape soundness.

The vintage was fruit-driven with moderate acidity. There was more sunshine during the year than in 2008, with levels approaching those of 2002. The harvest took place from 13 to 28 September.

CRAFTING

THE BLEND

69% Pinot Noir and 31% Chardonnay. The Pinot Noir comes from our vineyard "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

Light gold in colour.

WITH THE NOSE

An intense, floral nose, with notes of fruit blossom, cherry, elderflower and hints of violet.

WITH THE MOUTH

Expressive and generous, it offers dark fruits aromas (blackberry, ripe—even candied—blackcurrant, black cherry) combined with notes of almond, hints of dried fruit and nuts. The finish is remarkably fresh for the vintage.

DINING

PAIRING

A perfect match for filet of venison. Cuvée 1522 is wonderfully full-bodied, making it an excellent champagne to accompany meals. 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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