



# PHILIPPONNAT

CHAMPAGNE

## CUVÉE 1522 - 2015 VINTAGE

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



### CRAFTING

#### THE BLEND

70% Pinot Noir et 30% Chardonnay. The Pinot Noir grapes come primarily from our historic Léon vineyard in Ay, and the Chardonnay from the Verzenay vineyard.

#### 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

This cuvée is enhanced, and its original freshness preserved by six years ageing on lees.

### TASTING

#### TO THE EYE

Pale yellow gold in colour, with fine, lively bubbles.

#### WITH THE NOSE

The nose is expressive and vibrant, with notes of fresh almond, citrus peel and lime. With aeration, grilled and spicy notes are released.

#### WITH THE MOUTH

Fresh and generous, the cuvée presents notes of citrus fruits and blood orange, with hints of spice, typical of the Ay terroir, emerging mid-palate. The finish is long and very mineral with a slightly sharp note.

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

### Inside knowledge

The name of Cuvée 1522 is a tribute to the year in which the Philipponnat family settled in the village of Ay, in the heart of the Champagne region. As far back as the Philipponnat archives go, there are records of the family's ancestors, the first of whom, April le Philipponnat, owned vines at Le Léon, between Ay and Dizy, from 1522.

### 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 Mareuil-sur-Ay, Ay and Avenay sectors, 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 our mostly south-facing hillside vineyards, yields were low to moderate, ensuring optimal concentration. Grape maturity was well above the usual average, but without reaching extremes: between 11 and 12% potential alcohol in the Clos des Goisses, and 10.5 to 11% elsewhere.

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