



PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 - 2013 VINTAGE

This fine cuvée is crafted from a blend of wines from the terroir of Ay.



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

The winter was generally cold with little sunshine. There were frequent frosts from mid-November to mid-March, and the start of the year was marked by numerous snowfalls from mid-January to mid-March. Spring was slow in coming; April was a mild, even warm, period conducive to bud break. May started off cool and continued with an exceptionally cold spell and spectacular levels of rainfall. In these conditions the vines progressed very slowly; the early-developing terroirs, including the Clos des Goisses, the best slopes of the Grande Vallée de la Marne and the Cote de Blancs, flowered towards mid-June, in cold, rainy weather. Yields were low to moderate. Vines in the more typical terroirs, such as our vineyards in Avenay-Val-d'Or, and the later-developing ones, flowered at the end of June, with better temperatures and light. After significant rainfall in June, wet weather persisted in July, but with sufficient interludes to keep the mildew under control. Hot, sunny and rather dry weather in August continued until harvesting started on 5 October for Philipponnat in Mareuil-sur-Ay, allowing the grapes to ripen well for this fresh and elegant vintage.

CRAFTING

THE BLEND

100% Grands Crus, 70% Pinot Noir and 30% Chardonnay. The Pinot Noir grapes come primarily from our historic Léon vineyard in Ay, and the Chardonnay grapes from the Verzy 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 eight years ageing on lees.

TASTING

TO THE EYE

Brilliant, intense golden colour.

WITH THE NOSE

Expressive and indulgent nose revealing notes of stewed fruit leading into aromas of caramel, toasted brioche and acacia honey, and ending with hints of vanilla on the finish..

WITH THE MOUTH

Rich and generous, it expresses spicy touches of turmeric and fruit-driven notes of apricot and yellow peach. The finish is long and fresh, with light notes of acacia blossom.

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; or try a bolder match 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, dark place and will continue to develop in roundness and complexity.

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