



PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 ROSÉ - 2012 VINTAGE

A great Champagne that spotlights the fruity and spicy character from the terroir of Ay.



Inside knowledge

The antique engraving featured on 1522 and 1522 rosé cuvées depicts the village of Ay, seat of the Philipponnat family, in the 17th century. Several members of the Philipponnat family were Royal Mayors of Ay.

A word from the Cellar Master

At Philipponnat, the harvest lasted from 13 to 24 September. It was halted from the 15th to the 18th to guarantee ideal maturity. Winter and spring frosts, a cold period immediately after flowering, and coulure limited the harvest yield. Wet weather in July increased the workload, especially weeding (performed entirely mechanically: tractor equipped with inter-vine hoe, draught horse and even manual hoe). Quality lived up to expectations, especially for the Pinot Noir, whose high sugar content (from 11.5° to more than 12°) was matched with very satisfactory acidity. The high proportion of malic acid helps to maintain a wonderful yet not excessive freshness.

CRAFTING

THE BLEND

62% Pinot Noir from our Le Léon vineyard in Ay and from Mailly and 27% Chardonnay from Verzy, to which 11% Pinot Noir was added, vinified as a red wine, from our Mareuil-sur-Ay vineyards.

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. The pink colour is obtained by adding a still Pinot Noir wine (usually from the Clos des Goisses) during the initial blending process. Both ample and tangy, this cuvée is eminently suitable for low dosage: extra-brut, with only 4.25 g of sugar per litre, which is just one third of the conventional dosage for a brut Champagne.

AGING

Ageing for eight years: at this age the freshness is still present, which is essential for rosé Champagne, but the benefit of ageing on lees has reached its full potential.

TASTING

TO THE EYE

Bright, slightly coppery pale pink.

WITH THE NOSE

Very intense, sweet nose with notes of pastry, milk chocolate, white chocolate, marzipan and kirsch.

WITH THE MOUTH

Generous and fruit-laden palate. Notes of red fruits and strawberry purée. Freshness on the finish with a very nice minerality and pleasant notes of tangerine.

DINING

PAIRING

Enhances slow-cooked lamb, seafood and in particular shellfish thanks to its fruity and mineral character. An ideal accompaniment to strawberries and raspberries served as a dessert.

STORING

After optimal cellar aging in the House's cellars, Cuvée 1522 can be kept for at least ten years in a cool, dark place and will continue to develop in roundness and complexity. Serve chilled but not too cold at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

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