



PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 - 2016 VINTAGE

This fine cuvée is blended using a proportion 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

After a dry and mild to very mild November and December, the year started off with moderate temperatures, apart from two severe frosts on 20 and 21 January when they dipped close -10°C. The rain was incessant and continued until the end of June. Cooler weather arrived in the first ten days of March, but the first onslaught of cold started in mid-April, just as the vines began to come out of dormancy. From 18 April to 2 May 2016, Champagne experienced a succession of frosts, the most destructive of which struck on 27 April. The first flowers appeared in mid-June, with full bloom on 24 June for Chardonnay and 25 June for Pinot Noir and Meunier. Thanks to a few providential sunny days, it occurred quickly and in fairly favourable conditions. The first half of the year was marked by a lack of sunshine and record rainfall. Fine weather finally arrived in August with heat, sunshine and little rain, allowing the soil to dry out and leading to a smooth, dynamic ripening process. Thanks to these good conditions and the almost summery weather that prevailed throughout the harvest, grape soundness was excellent. At Philipponnat, the harvest lasted from 19 September to 3 October. The Chardonnay wines are disparate, with aromas of white flowers, citrus fruits and mineral notes, marked by great freshness.

CRAFTING

THE BLEND

70% Pinot Noir and 30% Chardonnay. The Pinot Noir comes primarily from our historic Léon vineyard in Ay and Verzy, and the Chardonnay comes from the vineyard in 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

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

TASTING

TO THE EYE

Bright and intense gold colour.

WITH THE NOSE

Initially expressive and enticing on the nose, revealing notes of red fruits, elder and redcurrant jam, which are then compounded by notes of baked goods such as toasted brioche.

WITH THE MOUTH

Elegant and creamy, this wine expresses itself through notes of red fruits, cherry and blackberry. The finish is long and fresh, with hints of menthol.

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.

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