



PHILIPPONNAT

CHAMPAGNE

GRAND BLANC EXTRA-BRUT 2015

A blend of Chardonnay from the best chalk terroirs in the Champagne winegrowing region



CRAFTING

THE BLEND

100% Chardonnay from the villages of Mareuil-sur-Ay, Vertus, Trépail and Verzenay. First press juice from exclusively Premier and Grand Cru plots.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation for the wines in vats and vinification without malolactic fermentation for the wines in wooden barrels. An elegant wine that preserves a balance between freshness, floral aromas and vinosity. Extra-brut dosage (4.25 g/litre) to preserve its original purity and distinction.

AGING

Aged for six to eight years to develop greater complexity and highlight the secondary and tertiary aromas which are the hallmark of extended lees aging in the bottle, also referred to as second fermentation or “prise de mousse”.

TASTING

TO THE EYE

Light gold in colour with a delicate, abundant mousse.

WITH THE NOSE

Fresh and expressive nose combining notes of ripe fruit, mirabelle plum, and apricots. Aeration brings forth notes of honey and wild flowers.

WITH THE MOUTH

Fresh and creamy with delicate notes of citrus fruits. The finish is long and lingering, with a lovely hint of minerality and some spiced notes.

DINING

PAIRING

Perfect as an aperitif or to accompany fish and shellfish like prawns and lobster, whether poached or served with white butter sauce. Serve at 6 to 8°C as an aperitif or at 9 to 11°C to accompany a meal.

STORING

Grand Blanc can be kept for at least five years. It will gain in roundness if kept in the right conditions in a cool dark cellar.

Inside knowledge

Grand Blanc, blended exclusively from Chardonnay grapes, is a remarkable exception in Philipponnat's range of wines, the House's hallmark being the Pinot Noir grape. This is a unique opportunity to discover another facet of the House's style in the shape of a fine, moderately dosed blanc de blancs.

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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