



PHILIPPONNAT

CHAMPAGNE

LE LÉON MILLÉSIME 2014

A wine crafted exclusively from Pinot Noir grapes from the historic Le Léon plot.



CRAFTING

THE BLEND

100% Pinots Noirs from the only plot at Le Léon in Ay. First press juice of exclusively Grand Cru grapes from the heart of the Champagne wine-growing area.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation. All the wines are barrel-fermented. « Extra-brut » dosage (4.25 g/litre) to maintain a balance between freshness and viscosity without masking the wine's character and purity.

AGING

Aged for at least seven years in the House's cellars at a constant temperature of 12°C to develop maximum complexity and to highlight the wine's secondary and tertiary aromas, which are the hallmark of extended aging on lees.

TASTING

TO THE EYE

Bright gold in colour. Fine, creamy bubbles forming a persistent ring.

WITH THE NOSE

Open and fruit-driven, with notes of black fruits, of blueberries and blackberries.

With aeration, notes reminiscent of gingerbread and aromas of cinnamon and star anise emerge, leading into a finish with hints of vanilla.

WITH THE MOUTH

Good structure, with a generous, creamy attack. Presents notes of blackberry and redcurrant.

The finish is long, intense and wonderfully mineral, typical of the Ay terroir.

DINING

PAIRING

An elegant match for seafood and saltwater fish, this cuvée is also a superb partner for bellota ham and cecina and an ideal accompaniment for roast lamb, venison and washed rind cheese. Serve chilled but not too cold at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

STORING

The cuvée is cellar-aged for several years; it can be kept for a further 10 years and will continue to develop magnificently in a cool, dark cellar.

Inside knowledge

Le Léon is one of a trio of single-plot cuvées. April le Philipponnat owned vines at the Le Léon vineyard, between Ay and Dizy, from 1522. Along with Clos des Goisses, this plot is considered the nucleus of Philipponnat's land.

A word from the Cellar Master

2014: a year with chaotic weather and full of surprises. A mild and rainy autumn and winter were followed by a superb spring, warm, dry and sunny, leading to a very early bud break. The summer was particularly rainy, and temperatures were already autumnal in late August. In view of the rainy weather, grape soundness was very satisfactory. There was very little grey rot, and the clusters were free of both powdery and downy mildew. The year was unusual in that sour rot and spotted wing drosophila appeared in certain sectors. The quality of our intake was very sound, due to fast picking and strict sorting during the harvest, with a fairly exceptional average weight of clusters. The harvest took place from 13 to 25 September 2014.

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