



PHILIPPONNAT

CHAMPAGNE

LES CINTRES VINTAGE 2012

The most intense expression of the central plots in Clos des Goisses



CRAFTING

THE BLEND

100% Pinot Noir. 100% first-press juice from the central plots "Les Grands Cintres" and "Les Petits Cintres" in Clos des Goisses, Mareuil-sur-Ay.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation, with no malolactic fermentation. All the wines are fermented in casks. Extra-brut dosage (4.5 g/litre) to maintain a balance between freshness and vinosity without masking the wine's character and purity.

AGING

Aged for more than nine 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

Pale gold and a lovely effervescence with lingering tears.

WITH THE NOSE

Elegant and fruity with notes of cherry and of raspberry eau-de-vie. The finish is indulgent, with hints of honey.

WITH THE MOUTH

Very elegant and intense, the first fruity aromas of raspberry develop into notes of blueberry and black cherry. The finish is long, and still displays excellent freshness.

DINING

PAIRING

Exceptionally aromatic in character, the cuvée is a subtle match for lobster, langoustines and saltwater fish. Its robust structure and great length already enhance white meats, and given a few more years to age it will also complement stews and cheeses with elegance. Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

STORING

The cuvée has been cellar-aged for several years and if kept in a cool, dark cellar will continue to develop magnificently for at least a further fifteen years.

Inside knowledge

Les Cintres is one of a trio of single plot cuvées, of which 2012 is the fifth vintage after 2006. The cuvée comes from vines grown on hillsides, which are the most exposed to sun and the oldest (up to 70 years of age), at the heart of this exceptional vineyard. 2,176 bottles produced.

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, cold weather just after flowering and shatter limited the volume of the crop and increased the concentration. Wet weather in July increased the workload, especially weeding (performed entirely mechanically: tractor equipped with inter-vine hoe, draught horse and even manual hoe). Fortunately, the end of the season was ideal, resulting in outstanding quality, particularly in the Pinot Noir, where the high sugar content (from 11.5° to over 12°) was combined with a highly satisfactory acidity. The high percentage of malic acid enables it to keep a nice freshness, without being excessive.

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