



PHILIPPONNAT

CHAMPAGNE

GRAND BLANC EXTRA-BRUT 2011

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



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

Winter started with snow on 25 November. The cold set in with a harsh and rather dry winter until the end of January. A warm, early spring then favoured rapid growth of vegetation. From the end of May, the weather was varied with alternating rain, coolness and very hot spells, threatening the health of the grapes. Harvesting the young vines began on 24 August, followed by the Pinots Noirs in Clos des Goisses the next day: the earliest harvest in the history of Philipponnat and of Champagne!

The key to this year was undoubtedly yield management (for optimum maturity) and precise viticulture, as well as care taken on picking. The 2011 vintage expresses finesse rather than power.

CRAFTING

THE BLEND

100% Chardonnay from Côtes des Blancs and the village of Trépail. 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.

AGEING

Aged from seven to nine years to develop maximum complexity and to highlight the secondary and tertiary aromas which are the hallmark of extended ageing on lees.

TASTING

TO THE EYE

Pale gold with green glints, fine and lively froth.

WITH THE NOSE

Fine and elegant nose, combining aromas of white hawthorn and elder flowers and citrus fruits.

WITH THE MOUTH

Elegant, with citrus notes of yuzu and lemon. The finish is fresh with hints of mint and sour cream. Grand Blanc 2011 is a classic expression of a Blanc de Blancs cuvée.

DINING

PAIRING

Ideal as an aperitif. An excellent accompaniment to fish and shellfish (prawns and lobster, whether poached or served with white butter sauce). Serve at 6 to 8° C as an aperitif or 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 a cool dark cellar.

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