



# PHILIPPONNAT

CHAMPAGNE

## GRAND BLANC EXTRA BRUT 2013

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



### CRAFTING

#### THE BLEND

100% Chardonnay from the Côte des Blancs. 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 bead of very fine bubbles.

#### WITH THE NOSE

A lively and expressive nose, combining aromas of citrus fruits, ripe grapefruit, yuzu and notes of acacia flowers.

#### WITH THE MOUTH

Creamy, with citrusy notes of yuzu and lemon. The finish is fresh and elegant with a wonderful minerality.

### 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

The only October vintage of the 2000s

The winter was generally cold with little sunshine. There were frequent frosts from mid-November to mid-March, and the start of the year was marked by numerous snowfalls from mid-January to mid-March. Spring was slow in coming; April was a mild, even warm, period conducive to bud break. May started off cool and continued with an exceptionally cold spell and spectacular levels of rainfall. In these conditions the vines progressed very slowly; the early-developing terroirs, including the Clos des Goisses, the best slopes of the Grande Vallée de la Marne and the Cote de Blancs, flowered towards mid-June, in cold, rainy weather. Yields were low to moderate. Vines in the more typical terroirs, such as our vineyards in Avenay, and the later-developing ones, flowered at the end of June, with better temperatures and light.

After significant rainfall in June, wet weather persisted in July, but with sufficient interludes to keep the mildew under control.

Hot, sunny and rather dry weather in August continued until harvesting started on 5 October for Philipponnat in Mareuil sur Ay, allowing the grapes to ripen well for this fresh and elegant vintage.

[www.philipponnat.com](http://www.philipponnat.com)