



1522

PHILIPPONNAT

CHAMPAGNE



THE BLEND

100% Chardonnay from the villages of Avenay, Vertus, Cramant and Verzy.

First press juice from exclusively Premier and Grand Cru plots.

BLANC DE BLANCS EXTRA-BRUT 2020

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

VINTAGE

After a remarkably mild and rainy winter, which allowed the soils to replenish their water reserves, spring settled in under dry conditions with exceptionally high temperatures, accelerating vegetative growth. By the end of April, the vines were nearly two weeks ahead of the ten-year average.

From July onwards, 2020 became the driest summer ever recorded. This drought lasted until mid-September, when the first significant rains finally arrived.

The 2020 harvest was among the earliest on record. At Philipponnat, it began on 24 August - nearly three weeks ahead of schedule - and ended on 9 September, with two pauses to allow the grapes to reach optimal ripeness, sometimes uneven depending on the parcels.

For the third consecutive year - the sunny trilogy of 2018, 2019 and 2020 - the summer unfolded under intense sunshine and particularly severe drought, extreme in 2020.

The picking schedule was therefore adapted to the maturity of the different grape varieties and terroirs. Pinot Noir showed a clear advance over Chardonnay, which benefited from higher yields and slower ripening. Some Pinot Noir parcels, particularly in the Clos des Goisses, also suffered from the drought and, unusually, were harvested towards the end of the picking period.

In 2020, physiological ripeness and the "aromatic shift" occurred at relatively high maturity levels, around 10.5° potential alcohol for both Pinot Noir and Chardonnay. Patience was required. At Champagne Philipponnat, the average degree ultimately reached around 11.2°, a historically high level.

CRAFTING

VINIFICATION

Traditional vinification to avoid premature oxidation, with a proportion of the wines fermented in oak (47.4%) and no malolactic fermentation (100%).

Extra-Brut dosage (4.25 g/l) to maintain the balance between freshness and richness, without masking the wine's character or purity.

AGEING

Aged for six years to achieve the greatest complexity in the wine and to bring out the secondary and tertiary aromas, evidence of the prolonged ageing on the lees.

TASTING

TO THE EYE

Pale gold reflections.

TO THE NOSE

Elegant floral notes of elderflower are complemented by aromas of vineyard peach and white nectarine. With time and aeration, delicate vanilla nuances gradually emerge, adding depth and complexity.

TO THE MOUTH

On the palate, generous white fruit flavours are complemented by delicate pastry notes reminiscent of a peach tart. The fresh and elegant finish reveals subtle touches of Timut pepper and a delicate saline note.

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

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

www.philipponnat.com

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