



PHILIPPNAT

CHAMPAGNE



THE BLEND

*100% Pinot Noir from the Montagne de Reims
and our vineyards of Mareuil-sur-Ay,
Avenay and Ay, in Premiers and Grands Crus.
First pressing only.*

BLANC DE NOIRS EXTRA-BRUT 2019

*An outstanding demonstration of House Philipponnat's mastery
of the blending and vinification of Pinot Noir.*

VINTAGE

Winter 2019 was marked by alternating periods of mild, wet weather and cooler, drier days. From mid-February onwards, there was plenty of sunshine, despite a few morning frosts. This bright spell lasted until the end of March, with the exception of a rainy spell early in the month. However, the winter rainfall was not enough to fully replenish the soil throughout the appellation.

April proved to be a particularly unsettled month, with frosty nights, mild sunny days and frequent showers. In May, the cool weather persisted, slowing vine growth, while recurrent rainfall increased the risk of mildew and powdery mildew. This abundant rainfall did, however, enable significant water replenishment over the greater part of the vineyards.

In early June, the weather became more summery, encouraging vine growth. After an initial heatwave in mid-June, which was well tolerated by the vines, a second heatwave in late July set new temperature records, leading to the first signs of water stress.

The summer continued hot and sunny, punctuated by cool nights as harvest time approached. These ideal conditions sped up the ripening of the grapes considerably.

At Philipponnat, the harvest began on 11 September and lasted until 21 September, in excellent conditions. The average yield at Clos des Goisses and Avenay was 8,000 kg/ha.

The grapes were remarkably healthy and the musts harmoniously balanced between acidity and sugar, with a superb concentration of aromas. All these factors heralded an exceptional 2019 vintage.

CRAFTING

VINIFICATION

Traditional vinification to avoid any premature oxidation. No malolactic fermentation for some of the wines made in wood and vats (71%). Extra-Brut dosage (4.25 g/l) to maintain the balance between freshness and vinosity, without masking the wine's character or purity.

AGEING

Aged for five to six years to achieve great complexity, blending red and black fruit aromas with secondary and tertiary aromas, the result of prolonged ageing on the lees.

TASTING

APPEARANCE

Rich golden colour with pink glints typical of the Pinot Noir grape variety.

TO THE NOSE

The first aromas express floral notes of violet and acacia blossom. The second nose is more expressive, with fruity notes of apricot, strawberry and morello cherry.

TO THE MOUTH

On the palate, the attack is full and delicious, with notes of wild berries. The finish is fresh and elegant, with hints of spice, aniseed and liquorice.

DINING

PAIRING

Perfect with a chicken tagine with apricots and almonds. Pairs well with terrines and foie gras. Serve chilled, at around 8 to 9°C as an aperitif, and 10 to 12°C with a meal.

STORING

After several years in the House cellars, the Blanc de Noirs cuvée can be kept for at least five years or even longer in optimally cool, dark conditions.