



1522

PHILIPPONNAT

CHAMPAGNE



THE BLEND

100% Pinot Noir from the Montagne de Reims and from our vineyards in Mailly, Ambonnay, Verzenay and Mareuil-sur-Ay. First pressing exclusively from Premier and Grand Cru vineyards.

BLANC DE NOIRS EXTRA-BRUT 2020

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

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 any premature oxidation. No malolactic fermentation for some of the wines made in wood and vats (39.7%). 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 years to achieve great complexity and to bring out secondary and tertiary aromas, the result of prolonged ageing on the lees.

TASTING

TO THE EYE

A beautiful pale gold colour, bright and animated by a fine stream of bubbles.

TO THE NOSE

The nose is intense and fresh. Initial aromas reveal notes of dark fruits, notably blackcurrant. With aeration, more complex and spicy nuances emerge: pepper, sandalwood, with a delicate touch of vanilla on the finish.

TO THE MOUTH

The attack is lively and offers remarkable freshness. It is accompanied by aromas of exotic fruits, notably crisp mango and lime. The finish is long and elegant, marked by fine bitters reminiscent of aniseed.

DINING

PAIRING

Blanc de Noirs Extra-Brut 2020 will enhance a chicken tagine with apricots and almonds. It pairs perfectly with terrines and foie gras. Serve chilled, at 8–9°C as an aperitif and at 10–12°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.

www.philipponnat.com

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