



1522

PHILIPPNAT

CHAMPAGNE

LA RÉMISSONNE VINTAGE 2015

The most precise expression of pure Pinot Noir from the best Mareuil-sur-Ay plots



Inside knowledge

La Rémissonne is part of a trilogy of parcel-based cuvées, with 2015 being the second vintage after 2009. Only 2,710 bottles were produced in this vintage.

A word from the Cellar Master

It was clear since the summer that 2015 was going to be an exceptional vintage, different from the classic vintages.

A relatively cool spring indicated that the grapes would be harvested on the usual dates, in the third week of September, which was indeed the case.

However, there was no forewarning of an extremely dry summer, the driest in decades, accompanied by exceptionally sunny weather.

The vineyard was therefore in the relatively rare position, in the Champagne region, of suffering strong water stress until early September, when some welcome rainfall arrived to boost the vines' metabolisms and ensure satisfactory ripening.

In our Mareuil-sur-Ay, Ay and Avenay sectors, the harvest then took place in totally dry conditions, with the rains at the end of September only affecting us in the evening of the final day. In our mostly south-facing hillside vineyards, yields are low to moderate, ensuring optimal concentration. Grape maturity was well above the usual average, but without reaching extremes: between 11 and 12% potential alcohol in the Clos des Goisses, and 10.5 to 11% elsewhere.

CRAFTING

THE BLEND

100% Pinot Noir from our La Rémissonne plot in Mareuil-sur-Ay, the House's centuries-old terroir. First press juice of exclusively Premier Cru grapes from the heart of the Champagne vine-growing area.

VINIFICATION

Vinified using traditional methods to avoid premature oxidation. Vinification without malolactic fermentation, matured in wooden barrels. Extra-brut dosage (4.5 g/litre) to maintain a balance between freshness and vinosity without masking the wine's character and purity.

AGEING

Aged for seven to nine years in the House's cellars at a constant temperature of 12°C to develop maximum complexity and to highlight the wine's secondary and tertiary aromas, which are the hallmark of extended ageing on lees.

TASTING

TO THE EYE

Gold bronze color

TO THE NOSE

An expressive and elegant initial nose, with notes of yellow fruits, apricot compote, and quince. Upon aeration, it reveals a more complex side with floral notes of rose. The finish is slightly spicy and vanilla-scented.

TO THE MOUTH

Round and tasty, with notes of yellow fruit, citrus and bergamot. The persistent, generous finish is very well balanced.

DINING

PAIRING

The cuvée La Rémissonne enhances game and foie gras pâté en croûte. Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

STORING

This cuvée is cellar-aged for several years; it can be kept for a further 10 years and will continue to develop magnificently in a cool, dark cellar.

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