



1522

# PHILIPPONNAT

CHAMPAGNE



## THE BLEND

*77% Pinot Noir and 23% Chardonnay.*

*Pinot Noir comes from the historic Le Léon vineyard in Ay, as well as from Mailly and Verzy.*

*Chardonnay is sourced from the village of Le Mesnil-sur-Oger.*

## 1522 EXTRA-BRUT 2019

*A magnificent cuvée built around the Ay terroir*

## 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

A proportion of the wines were vinified in wooden barrels (20%). Another 43% of the wines did not undergo malolactic fermentation in order to preserve their freshness and enhance their complexity. Both full-bodied and acidic, this cuvée lends itself perfectly to an Extra-Brut dosage of just 4.25 g/l – a third of the usual Champagne dosage.

### AGEING

Six years' ageing on lees elevates this cuvée, while preserving its original freshness.

## TASTING

### TO THE EYE

Bright pale gold, highlighted by delicate golden reflections.

### TO THE NOSE

An elegant first nose, marked by subtle iodised notes. With aeration, the aromatic profile gains in intensity and complexity, revealing aromas of dark fruits, dominated by blackcurrant and blackberry, before evolving towards gently smoky nuances.

### TO THE MOUTH

On the palate, the attack is fresh, driven by fine mineral tension. Flavours of dark fruits and wild blackberry unfold with precision, supported by notes of holly berry eau-de-vie and spices, notably Timut pepper. The delicately smoky finish offers long and persistent aromatic length.

## DINING

### PAIRING

Cuvée 1522 is full-bodied, making it an excellent Champagne for dining. The very dry character of this Extra-Brut dosage cuvée goes well with seafood and poached or grilled fish. Pairing with poultry such as capon reveals an interesting dry-full contrast. An even bolder combination with caviar or very spicy dishes such as Indian tandoori will delight more daring taste buds. However, do avoid sweet and sweet-and-sour dishes. Serve chilled but not too cold, at around 8 or 9°C for an aperitif, or at 10 to 12°C with food.

### STORING

After optimal cellar ageing, Cuvée 1522 can be kept for at least ten years in a cool, dark place, where it will continue to develop its roundness and complexity.

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

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