



1522

PHILIPPONNAT

CHAMPAGNE



THE BLEND

74% Pinot Noir and 26% Chardonnay.

Pinot Noir comes from the “Le Léon” vineyards in Ay, including 7.5% red-vinified Pinot Noir sourced from our vineyards in Mareuil-sur-Ay. Chardonnay is sourced from the village of Oger.

4,128 bottles produced.

1522 ROSÉ EXTRA-BRUT 2018

*A great Champagne that spotlights the **fruity and spicy character** from *the terroir of Ay**

VINTAGE

The summer of 2018 was the driest on record, with virtually no rain from mid-June until the harvest, and then again until the end of October. The harvest begins on 27 August, three days after the official departure date from Mareuil-sur-Ay, and ends on 8 September. The quality of the harvest was generally satisfactory, with yields sometimes exceeding 12,000 kg/ha, which is not surprising given the very favourable weather conditions throughout the year.

CRAFTING

VINIFICATION

A portion of the wines are vinified in wooden barrels (24%) without malolactic fermentation (67%) to preserve the wine's freshness, allowing it to develop complexity. The pink colour is obtained by adding a still Pinot Noir wine (usually from the Clos des Goisses) during the initial blending process. Both ample and tangy, this cuvée is eminently suitable for low dosage: Extra-Brut, with only 4.25 g of sugar per litre, which is just one third of the conventional dosage for a brut Champagne.

AGEING

Ageing for eight years: at this age the freshness is still present, which is essential for rosé Champagne, but the benefit of ageing on lees has reached its full potential.

TASTING

TO THE EYE

Delicate pink colour, subtly nuanced with coppery highlights.

TO THE NOSE

The nose is expressive and generous. It opens with notes of citrus fruits, grapefruit and blood orange, before evolving towards more fruit-driven aromas of pomegranate and strawberry.

TO THE MOUTH

Ample and vinous, the palate of 1522 Rosé harmoniously combines flavours of citrus fruits and candied grapefruit zest with fine spicy notes of white pepper. The saline, chalky finish offers beautiful persistence, marked by a very subtle astringency that brings structure and freshness.

DINING

PAIRING

Cuvée 1522 Rosé enhances slow-cooked lamb, seafood, and in particular shellfish due to its fruit-driven, mineral character. It is also an ideal accompaniment to strawberries and raspberries for dessert. Serve chilled but not too cold, around 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

STORING

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

www.philipponnat.com

Clos des Goisses - 13 rue du Pont - Mareuil-sur-Ay - CS60002 - 51160 Ay-Champagne - France • T +33 (0)3 26 56 93 00