



1522

PHILIPPONNAT

CHAMPAGNE



THE BLEND

*100% Chardonnay from
the village of Mesnil-sur-Oger.*

First press juice from exclusively Grand Cru plots.

BLANC DE BLANCS EXTRA-BRUT 2019

A blend of Chardonnay from *the best chalk terroirs* in the Champagne winegrowing region

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 premature oxidation, with malolactic fermentation (100%). Extra-Brut dosage (4.25 g/l) to maintain the balance between freshness and richness, without masking the wine's character or purity.

AGEING

Aged for six years to achieve the greatest complexity in the wine and to bring out the secondary and tertiary aromas, evidence of the prolonged ageing on the lees.

TASTING

TO THE EYE

Pale gold reflections, with a fine and lively effervescence.

TO THE NOSE

Delicate floral notes of hawthorn and acacia honey intertwine with touches of fresh almond. With time and aeration, subtle vanilla nuances gradually emerge.

TO THE MOUTH

On the palate, aromas of yellow stone fruits, such as mirabelle plum, create a generous and ample mouthfeel. Elegant citrus notes lead into a saline finish, offering a long and refined aromatic persistence.

DINING

PAIRING

Perfect as an aperitif or to accompany fish and shellfish like prawns and lobster, whether poached or served with white butter sauce. Serve at 6 to 8°C as an aperitif or at 9 to 11°C to accompany a meal.

STORING

The Blanc de Blancs can be stored for at least five years. It will gain in roundness if kept in the right conditions in a cool dark cellar.

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