



1522

# PHILIPPONNAT

CHAMPAGNE



## THE BLEND

*100% Pinot Noir.*

*Exclusively crafted from the first pressings of grapes sourced from the central plots of the Clos des Goisses "Les Grands Cintres" and "Les Petits Cintres" in Mareuil-sur-Ay.*

*Bottling: 1,566 bottles*

## LES CINTRES 2014

The most intense expression of the central plots in *Clos des Goisses*

### VINTAGE

2014, a vintage shaped by unpredictable weather and marked by pleasant surprises.

Following a mild and rainy autumn and winter, a superb spring — dry, warm and sunny — encouraged an exceptionally early budburst. The summer proved particularly wet, with autumnal temperatures arriving as early as the end of August.

Despite these rainy conditions, the sanitary state of the grapes remained satisfactory: very limited grey rot, and no trace of powdery or downy mildew on the bunches.

Harvest began on September 13 and concluded on September 25. Thanks to a swift picking and rigorous sorting, the grapes brought into the winery were of very high quality. Yields were satisfactory, supported by the healthy weight of the bunches.

### CRAFTING

#### VINIFICATION

Traditional vinification to avoid premature oxidation, with no malolactic fermentation. 100% of the wines are fermented in oak. Extra-Brut dosage (4.5 g/l) to maintain the balance between freshness and richness, without masking the wine's character or purity.

#### AGEING

Aged for over nine years to achieve the wine's fullest complexity and to reveal the tertiary aromas that bear witness to its extended ageing on the lees.

### TASTING

#### TO THE EYE

Pale gold in colour, animated by a fine, lively effervescence.

#### TO THE NOSE

Fine and elegant, the nose opens with fresh notes of citrus and verbena. With aeration, it gains in complexity and generosity, revealing pastry nuances reminiscent of the great classics of French pâtisserie: candied chestnut and Saint-Honoré.

#### TO THE MOUTH

Generous and expressive, the palate extends these pastry aromas, enriched with hints of praline hazelnut cream and linden honey. The finish is long and fresh, unfolding into delicate citrus zests.

### DINING

#### PAIRING

Exceptionally aromatic in character, the cuvée is a subtle match for lobster, langoustines and saltwater fish. Its robust structure and great length already enhance white meats, and given a few more years to age it will also complement stews and cheeses with elegance.

Serve chilled at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

#### STORING

The cuvée has been cellar-aged for several years and if kept in a cool, dark cellar will continue to develop magnificently for at least a further fifteen years.

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

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