

Champagne Philipponnat

Grand Blanc Extra-Brut



100% Chardonnay from grand cru Le-Mesnil-sur-Oger, premier cru 'Clos des Goisses' in Mareuil-sur-Ay, premier cru Trépail. First press juice is vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation for the wines in vats and vinification without malolactic fermentation for the wines in wooden barrels. Aged for eight years to develop maximum complexity and to highlight the secondary and tertiary aromas which are the hallmark of extended aging on lees.

Grape varieties : 100% Chardonnay

Altitude : 100-150m ASL

Vineyard age : 35-45 years old

Exposure : South to southeast

Soil : Chalk

Dosage at disgorgement : 4.25 g/l

Alcohol : 12%

Tasting notes :

A delicate nose combining notes of butter and hazelnut. Notes of white-fleshed fruit such as peach and pear develop. Elegant, with great delicacy, and notes of fruit and hazelnut. An excellent accompaniment to fish and shellfish (prawns and lobster, whether poached or served with white butter sauce).

Press Notes

Decanter

2010 92 points

The Wine Advocate

2014, 2008 93 points
2012 93+ points

Wine Spectator

2007 91 points
2006 92 points

James Suckling

2007 91 points

AG Vinous

2013, 2006 93 points

Wine & Spirits

2008 92 points

