

Champagne Philipponnat

cuvée 1522 Brut Rosé



70% Pinot Noir from our "Le Léon" vineyard in Aÿ and 30% Chardonnay from Mesnil-sur-Oger, to which 8.5% Pinot Noir is added, vinified as a red wine, from our Mareuil-sur-Ay vineyard. vinification 50% of the wine is vinified in wooden barrels without malolactic fermentation for freshness. Still Pinot Noir wine Clos des Goisses is blended in for color. The benefits of eight years aging on lees are already in evidence yet it still presents great freshness, an essential characteristic for rosé.

Grape varieties : 70% Pinot Noir, 30% Chardonnay

Altitude : 170m ASL

Exposure : South

Soil : Chalk

Dosage at disgorgement : 4.25 g/l

Alcohol : 12%

Tasting notes :

Notes of kirsch, blackcurrant, espelette pepper, and stone fruit back by a fine minerality. Sophisticated yet, delicate texture that finishes clean. Enhances slow-cooked lamb, seafood and in particular shellfish and an ideal accompaniment to strawberries and raspberries served in a savory tart.

Press Notes

The Wine Advocate

2007 93 points

Wine Spectator

2007, 2006 93 points
2003 91 points

AG Vinous

2008 92 points
2007 90 points
2006 91 points
2003 93 points

Wine & Spirits

2007 93 points

