

## Champagne Philipponnat

### *Royale Réserve Non Dosé*

65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier. First press juice of mainly Grand and Premier Crus grapes from the heart of the Champagne wine-growing area. 20% to 30% of reserve wines are aged in wooden barrels using the solera system. Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation and reserve wines aged in casks.

**Grape varieties** 65% Pinot Noir, 30% Chardonnay, and 5% Pinot Meunier

**Altitude** 170m ASL

**Soil** Chalk

**Alcohol** 12%

#### Tasting notes

Pale gold in colour. Delicate, lingering froth. Aromas of linden, vine blossom and hawthorn. The attack is bold and pure, with notes of citrus fruit and great liveliness without aggressiveness. The finish is long and clear with notes of warm bread and fresh apple. Ideal as an aperitif and enhances raw fish and seafood. An ideal complement to Japanese cuisine.



## Champagne Philipponnat

### *Royale Réserve Non Dosé*

65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier. First press juice of mainly Grand and Premier Crus grapes from the heart of the Champagne wine-growing area. 20% to 30% of reserve wines are aged in wooden barrels using the solera system. Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation and reserve wines aged in casks.

**Grape varieties** 65% Pinot Noir, 30% Chardonnay, and 5% Pinot Meunier

**Altitude** 170m ASL

**Soil** Chalk

**Alcohol** 12%

#### Tasting notes

Pale gold in colour. Delicate, lingering froth. Aromas of linden, vine blossom and hawthorn. The attack is bold and pure, with notes of citrus fruit and great liveliness without aggressiveness. The finish is long and clear with notes of warm bread and fresh apple. Ideal as an aperitif and enhances raw fish and seafood. An ideal complement to Japanese cuisine.



## Banville

Wine Merchants

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

## Champagne Philipponnat

### *Royale Réserve Non Dosé*

65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier. First press juice of mainly Grand and Premier Crus grapes from the heart of the Champagne wine-growing area. 20% to 30% of reserve wines are aged in wooden barrels using the solera system. Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation and reserve wines aged in casks.

**Grape varieties** 65% Pinot Noir, 30% Chardonnay, and 5% Pinot Meunier

**Altitude** 170m ASL

**Soil** Chalk

**Alcohol** 12%

#### Tasting notes

Pale gold in colour. Delicate, lingering froth. Aromas of linden, vine blossom and hawthorn. The attack is bold and pure, with notes of citrus fruit and great liveliness without aggressiveness. The finish is long and clear with notes of warm bread and fresh apple. Ideal as an aperitif and enhances raw fish and



## Banville

Wine Merchants

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

## Champagne Philipponnat

### *Royale Réserve Non Dosé*

65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier. First press juice of mainly Grand and Premier Crus grapes from the heart of the Champagne wine-growing area. 20% to 30% of reserve wines are aged in wooden barrels using the solera system. Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation and reserve wines aged in casks.

**Grape varieties** 65% Pinot Noir, 30% Chardonnay, and 5% Pinot Meunier

**Altitude** 170m ASL

**Soil** Chalk

**Alcohol** 12%

#### Tasting notes

Pale gold in colour. Delicate, lingering froth. Aromas of linden, vine blossom and hawthorn. The attack is bold and pure, with notes of citrus fruit and great liveliness without aggressiveness. The finish is long and clear with notes of warm bread and fresh apple. Ideal as an aperitif and enhances raw fish and

