

Champagne Philipponnat

Blanc de Noirs Extra-Brut

Made only in the best years from first press juice sourced exclusively from grapes grown in Premier and Grand Cru plots in Montagne de Reims and Philipponnat's vineyards in Mareuil-sur-Ay.

Partial malolactic fermentation for the wines in vats and vinification without malolactic fermentation for the wines in wooden barrels. Aged for five to seven years to develop tertiary aromas which are the hallmark of extended aging on lees.

Grape varieties 100% Pinot Noir

Altitude 170m ASL

Soil Chalk

Alcohol 12%

Tasting notes

An expression of Pinot Noir with spicy, peppery notes mingled with acacia flower honey, mineral, and red currant. An ideal pairing with poultry, game birds, terrines and foie gras.

Banville

Wine Merchants

www.banvillewine.com



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