

# 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

**Soil** Chalk

**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).



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