

CHAMPAGNE, FRANCE

# Philipponnat



## OVERVIEW

**Established:** 1910

**President and CEO:** Charles Philipponnat

**Chef de Cave:** Thierry Garnier

Philipponnat was founded in 1910 by Pierre Philipponnat, who also acquired Champagne's single oldest vineyard, the Clos des Goisses monopole, in 1935. Best known for the prestige cuvée from this unique site, and their rich, complex Pinot Noir based blends; Philipponnat has risen to even greater heights since the appointment of direct descendant Charles Philipponnat as director in 1999.

## VINEYARD INFORMATION

Philipponnat owns 18 hectares of predominantly Pinot Noir vines on the steep chalk slopes in the southern Montagne de Reims villages of Mareuil-sur-Aÿ, Aÿ, Avenay and Mutigny. The estate augments this with fruit purchased from long-term grower relationships in the best terroirs of the Côte des Blancs, Montagne de Reims, Vallée de la Marne, and Riceys.

## THE CHAMPAGNES

	Fruit Source	Bottles Aging	Dosage	Avg Prod
<b>NV Brut "Royale Reserve"</b>	First pressing of 65% Pinot Noir primarily from Philipponnat's own vineyards with 30% Chardonnay, and 5% Pinot Meunier from the heart of Champagne region	3 years before disgorgement.	~8g/l	30,000 cases
<b>NV "Royale Reserve" Rosé</b>	Same as Royale Réserve Brut, but with the addition of 5-7% still red Pinot Noir, usually from the Clos des Goisses.	3 years before disgorgement.	~9g/l	2,000 cases
<b>VTG Blanc de Blancs "Grand Blanc"</b>	Made from the first Chardonnay pressings from the Côte de Blancs and Montagne de Reims, including Clos des Goisses.	>5 years before disgorgement.	~5g/l	1,700 cases

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## ADDITIONAL NOTES

The Philipponnat style relies on a balance between the intensity of fully-ripe fruit (Aÿ-region Pinot Noir and Côtes de Blancs Chardonnay), and a freshness derived from balanced usage of malolactic fermentations, moderate aging in wood, and low dosages.

Yields are quite low by Champagne standards to encourage full ripeness of the fruit and minimize chaptalization.

Fermentation occurs primarily in stainless steel tank and neutral foudre, with a small portion fermented and matured in 228 liter oak barrels; with none of the barrel-fermented wines seeing malolactic fermentation.

Each bottle bears a back label stating varietal breakdown, disgorgement date, and dosage.

## THE CHAMPAGNES

	Fruit Source	Bottles Aging	Dosage	Avg Prod
<b>VTG Blanc de Noirs</b>	Made 100% from estate Premiers and Grands Crus Pinot Noir vineyards	>5 years before disgorgement.	~5g/l	1,500 cases
<b>VTG “Cuvée 1522”</b>	Selected from the estate’s Grands Cru Pinot Noir (70%) and Chardonnay (30%) sites, the tête de cuvée “Cuvée 1522” bears testimony to 500 years of family ownership in Aÿ. A small amount of rosé is also made.	7 years before disgorgement.	~5g/l	1,000 cases
<b>VTG “Clos des Goisses”</b>	First pressing of the best fruit from the Clos de Goisses in Mareuil-sur-Aÿ. Typically, 70% Pinot Noir and 30% Chardonnay, Clos des Goisses does not undergo malolactic fermentation. . A small amount of rosé is also made.	8-10 years before disgorgement.	~5g/l	0-1,250 cases