

Philipponnat



TECHNICAL INFORMATION

Although the family can trace its Champagne roots back to 1522, the modern house was founded in 1910 by Pierre and Auguste Philipponnat. Pierre acquired Champagne’s single oldest vineyard, the Clos des Goisses *monopole* in 1935 and the estate remains best known for both the prestige *cuvée* from this unique site, and for their rich, complex Pinot Noir-based blends. Philipponnat has risen to even greater heights since the appointment of Auguste’s grandson, Charles Philipponnat, as director in 1999.

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 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, with a small portion fermented in 228 liter oak barrels. The reserve wines benefit from extended aging in *foudre* from 15-45hl, a key element in the Royale Réserve blends.

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

Established: 1910

President and CEO: Charles Philipponnat

Chef de Cave: Thierry Garnier

Appellation: Champagne

Soils: A mixture of chalk-derived clays.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
NV Brut “Royale Réserve”	First pressing of 70% Pinot Noir primarily from Philipponnat’s own vineyards, with 28% Chardonnay, and 2% Pinot Meunier from the heart of Champagne region.	Approximately 30% reserve wine is incorporated into the blend. Bottles age 3 years before disgorgement. Dosage: -8g/l	30,000 cases
NV “Royale Réserve” Rosé	Same as Royale Réserve Brut, but with the addition of 5-7% still red Pinot Noir, usually from the Clos des Goisses.	Approximately 30% reserve wine is incorporated into the blend. Bottles age 3 years before disgorgement. Dosage: -9g/l	2,000 cases
VTG Blanc de Blancs “Grand Blanc”	Made from the first Chardonnay pressings from the Côte de Blancs and Montagne de Reims, including Clos des Goisses.	20%-40% of this <i>cuvée</i> is fermented in old oak barrels. Bottles age >5 years before disgorgement. Dosage: -4g/l	1,700 cases

CHAMPAGNE, FRANCE

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THE WINES	Vineyard & Grapes	Winemaking	Average Production
VTG Blanc de Noirs	Made 100% from estate <i>Premier</i> and <i>Grand Cru</i> Pinot Noir vineyards.	20%-40% of this cuvée is fermented in old oak barrels. Bottles age >5 years before disgorgement. Dosage: ~4g/l	1,500 cases
VTG “Cuvée 1522”	Selected from the estate’s <i>Grand Cru</i> Pinot Noir (70%) and Chardonnay (30%) sites, the <i>tête de cuvée</i> “Cuvée 1522” bears testimony to 500 years of family ownership in Aÿ. A small amount of rosé is also made.	Bottles age 7 years before disgorgement. Dosage: ~4g/l	1,000 cases
VTG “Clos des Goisses”	First pressing of the best fruit from the Clos de Goisses in Mareuil-sur-Aÿ. Typically, 70% Pinot Noir and 30% Chardonnay. A small amount of rosé is also made from this extraordinary site.	Clos des Goisses does not undergo malolactic fermentation. Bottles age 8-10 years before disgorgement. Dosage: ~4g/l	600-2,000 cases