

WINERY

For almost five hundred years, the Philipponnat family has left its mark on the soil of the Champagne region. In the 16th century the family's ancestors were winegrowers and merchants, suppliers to the court of Louis XIV, magistrates and Royal Mayors of Ay. Philipponnat crafts its wines using exclusively first press juice from the finest grapes, mainly from Premier and Grand Cru plots. Wines are aged in the bottle on lees for three to eleven years. With a distinctive style that does not yield to trends. The House produces a range of Champagnes which are first and foremost wines : flavourful, powerful and well-balanced.

와이너리

WINE INFO

와인 정보

Champagne, France
프랑스, 샴페인



Alcohol 알코올 12 %

Contents 용량 750 ml

Variety 포도품종 Sparkling Wine

Awards 수상내역

Pinot Noir 피노 누아 65%
Chardonnay 샤흐도네 30%
Pinot Meunier 피노 뫼니에 5%

◆ Wine Spectator Point 92 P

Winemaking 와인메이킹

- Grapes selected from Grand Cru and Premier Cru
- 20~30% wine is fermented and aged in Oak barrel to take more complicated aromas
- Minimum aging period : 3 years
(Normal NV Champagne : 15 months)

TASTING NOTE

시음 노트

Sight 색깔

Pale Gold

Dry 1 2 3 4 5 Sweet

Light 1 2 3 4 5 Full

Nose 향

Opulent floral note with toast wit brioche

Palate 맛

Purity of citrus, toast bread, fresh apple, well balanced and elegant finish

Serving Tip 와인 팁

Serve at 8 degree

Raw fishes, Seafoods dishes

