

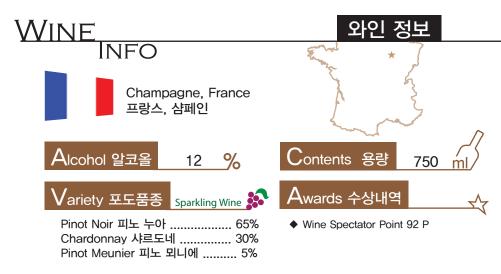
로얄 리져브 논 도제 Royale Reserve Non Dose

Winery 와이너리

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.





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

Winemaking 와인메이킹

 ${f S}$ ight 색감 Pale Gold

3

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