WINERY 와이너리

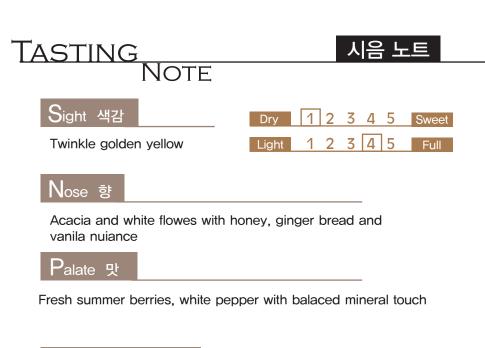
For almost five hundred years, the Philipponnat family has left its mark on the soil of the Champagne region. In the 16th century the family's ancestors were winegrowers and merchants, suppliers to the court of Louis XIV, magistrates and Royal Mayors of Ay.

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.





- Pinot Noir is selected from single vineyard 'Leon',
 Chardonnay is from Mesnil—sur—Oger and Oger villages
- Fremented without malolactic to reveal fresh fruit flavour
- Cellar aged for 8 years



Serve at 10-12 degree

Serving Tip 와인 팁