

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

Awards 수상내역

Pinot Noir 피노 누아 65%
Chardonnay 샤도네 35%

- ◆ Robert Parker Points 94P
- ◆ Wine Enthusiast Points 96P
- ◆ Champagne Master's 2012 Master

Winemaking 와인메이킹

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



TASTING NOTE

시음 노트

Sight 색깔 Dry 1 2 3 4 5 Sweet

Twinkle golden yellow Light 1 2 3 4 5 Full

Nose 향

Acacia and white flowers with honey, ginger bread and vanilla nuance

Palate 맛

Fresh summer berries, white pepper with balanced mineral touch

Serving Tip 와인 팁

Serve at 10-12 degree

Seafoods, fishes, Chicken or duck dishes