

WINERY

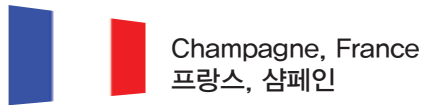
For almost five hundred years, the Philipponnat family has left its mark on the soil of the Champagne region. In the 16th century the family's ancestors were winegrowers and merchants, suppliers to the court of Louis XIV, magistrates and Royal Mayors of Ay.

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



Alcohol 알코올 12 %

Contents 용량 750 ml

Variety 포도품종 Sparkling Wine

Awards 수상내역

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

- ◆ Wine Spectator Point 92 P
- ◆ Sparkling Wine of the Month by Decanter (Nov 2009)
- ◆ Gold Medal, Champagne Masters by The Drinks Business

Winemaking 와인메이킹

- Made by traditional methods
- Partly malolactic fermented and aged in Oak barrel
- 8g/1Liter for Dosage to maintain fruit flavours and keep purity of character
- Minimum aging period : 3 years (Normal NV Champagne : 15 months)



TASTING NOTE

시음 노트

Sight 색깔

Golden yellow

Dry 1 2 3 4 5 Sweet

Light 1 2 3 4 5 Full

Nose 향

Opulent Floral, Toast, Berries, Citrus, Honey flavour

Palate 맛

Ripe red berries and grapes, full-bodied with deep finish and bisquit with toasty flavour

Serving Tip 와인 팁

Serve at 8 degree

Chicken or pork cold cut, fish dishes. f