

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 75%
Chardonnay 샤도네 20%
Pinot Meunier 피노 뭉누에 .. 5%

◆ Wine Spectator Point 92
◆ Stephen Tanzer's International Wine Cellar 90

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 charactor
- Mimimun aging period : 3 years
(Normal NV Champagne : 15 months)



TASTING NOTE

시음 노트

Sight 색깔
Pale salmon red color

Dry 1 2 3 4 5 Sweet
Light 1 2 3 4 5 Full

Nose 향
Summer berries, cherries and wild cherries aromas citrus and grapefruit.

Palate 맛
Purity of fruit flavour with opulet and elegant finish

Serving Tip 와인 팁
Serve at 9 degree

Smoked meats or assorted cheese