

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 피노누아65%
Chardonnay 샤도네35%

- ◆ Wine Spectator Point 93P
- ◆ Robert Parker Point 96+P
- ◆ 2004 Decanter 1982 vintage '100 wines must try before you die'
- ◆ 1991 vintage ranke '1001 wines must try before you die'

Winemaking 와인메이킹

- Grapes are selected for first single vineyard 'Clos des Goisses'
- 73% wine is aged in oak barrel
- Fermented without malolactic to reveal charator of terroir and acid
- 10 years aged in cellar



TASTING NOTE

시음 노트

Sight 색감

Twinkle gold color

Dry 1 2 3 4 5 Sweet

Light 1 2 3 4 5 Full

Nose 향

Floral, tea, toast with cacao, toasty and vanilla nuance

Palate 맛

Concetrated fruits falvour and smooth bubble
smoky and toasty with fresh acid and long finish

Serving Tip 와인 팁

Serve at 8 - 10

Caviar, softe cheese, truffle, venison