

# PHILIPPONNAT ROYALE RÉSERVE BRUT CHAMPAGNE AOC



## TASTING NOTES

“Deep gold in colour with amber glints. Delicate froth, lively and lingering. The first nose reveals vine blossom, linden and fresh, lightly toasted bread. After breathing, aromas of summer berries, citrus fruit and honey develop. Fine vinous attack on the palate, fruity (redcurrant, raspberry, ripe grape) and fullbodied, generous and long. Light notes of biscuit and freshly baked bread on the finish”.



## BLEND

First press juice of mainly Grand and Premier Crus grapes from the heart of the Champagne wine-growing area. 20% to 30% of reserve wines are aged in wooden barrels using the solera system to incorporate older wines without losing freshness.



## GRAPE VARIETIES

65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier.



## WINEMAKING

Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation and reserve wines aged in casks to allow the aromas to develop complexity. Moderate dosage (8g/litre) to maintain a balance between freshness, fruitiness and vinosity without masking the wine's character and purity. Aged on the lees in the House's cellars at a constant temperature of 12°C for three years, far longer than the legal minimum requirement of 15 months.

## THE ESTATE

"With nearly five centuries of history in Mareuil-sur-Aÿ, the House of Champagne Philipponnat stands as a historic name in the Champagne region. This family-run business is guided by values of uniqueness, excellence, generosity, and simplicity. Acquired in 1935, the legendary Clos des Goisses is among the oldest and most prestigious vineyards in Champagne, producing rare and exceptionally powerful champagnes."