

PHILIPPONNAT ROYALE RÉSERVE NON DOSÉ CHAMPAGNE AOC



TASTING NOTES

"Pale gold in colour. Delicate, lingering froth. Aromas of linden, vine blossom and hawthorn. The attack is bold and pure, with notes of citrus fruit and great liveliness without aggressiveness. The finish is long and clear with notes of warm bread and fresh apple."



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. Undosed (0 g/litre) to reveal the wine's full 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."