



PHILIPPONNAT

CHAMPAGNE



For over 500 years, the Philipponnat family has cultivated the land at Ay, their home since April le Philipponnat owned vines at Le Léon in **1522**. 16th century ancestors were suppliers to the court of Louis XIV, magistrates, and Royal Mayors of Ay. Charles Philipponnat now presides over the House, the **16th generation** of his family to do so. Having survived the large-scaled corporate changes that have forever altered this historic wine region, Philipponnat is one of the last Champagne houses to be run by a member of its founding family. In fact, the family has long impacted many celebrated wineries throughout Champagne, and Charles' father René was chef de caves at Moët from 1949 to 1977—responsible for 1961 Dom Pérignon among other legends.

Philipponnat nurtures precious, fragile terroirs with natural methods, hoeing by hand and ploughing with horses. Emphasis is on conservation, embracing challenges to constantly improve vine and wine quality. Philipponnat's long-standing solera technique maintains reserve wines in barrel to impart awesome character and depth to non-vintage blends, ensuring a continuity from the most recent bottlings all the way back to the estate's origins. This was also the first Champagne house to reveal the facts of each cuvée on back labels: vintage percentages for blends in each release, disgorgement dates, and precise dosage. Philipponnat is as conscientious and sincere as it is exacting and rigorous, and the results are thrillingly evident in every extraordinary bottle bearing this, Champagne's most ancient family name.



PHILIPPONNAT ROYAL RÉSERVE BRUT

91 Points "(45% Pinot Noir, 35% Chardonnay and 20% Pinot Meunier; 8 g/l dosage; disgorged in December, 2013): Light, bright gold. Expansive aromas of nectarine and ripe citrus fruits enlivened by chalky mineral, ginger and floral nuances. At once broad and nervy, offering enticing fresh citrus and orchard fruit flavors and deeper lees and honey qualities. This silky, nicely concentrated brut finishes with strong thrust and repeating floral character." — Josh Reynolds, *Vinous*

PHILIPPONNAT ROYAL RÉSERVE BRUT ROSÉ

92 Points "(75% Pinot Noir, 20% Chardonnay and 5% Pinot Meunier; 9 g/l dosage; disgorged in March, 2014): Pale orange. Fresh red berries, tangerine, sweet butter and candied rose on the highly perfumed nose. Silky and expansive, offering juicy red berry and floral pastille flavors supported by an undercurrent of chalky minerals. Sappy and sharply focused on the minerally, floral finish, which hangs on with excellent tenacity." — Josh Reynolds, *Vinous*

PHILIPPONNAT CUVÉE 1522

About 60% Pinot Noir from Philipponnat's estate vineyard at "Le Léon" in Ay, blended with 40% Chardonnay from Oger. A portion is vinified in wooden barrels without malo, preserving freshness while favoring complexity and depth. Both ample and tangy, this cuvée is eminently suitable for low dosage, extra brut, with only 4.25 g/litre, just a third of the conventional dosage for a brut Champagne. Aged for 5–7 years: freshness is still dominant and sur-lie benefits have been maximized.

93 Points on the 2005 "An expressive Champagne, offering an intriguing hint of guava and a skein of ground spice, layered with flavors of toasted almond, white cherry, glazed apricot, piecrust and spun honey. There's lovely balance and length here. The creamy mousse carries the flavor range on the lasting finish. ... Drink now through 2029." — *Wine Spectator*

PHILIPPONNAT CLOS DES GOISSES



A naturally delimited vineyard unique in Champagne, the 5.5-ha, due-south 45° Clos des Goisses slope combines pure chalk soils with the region's warmest terroir. Until Krug created Clos des Mesnil in 1979, Clos des Goisses (produced since 1935) was the region's great single-vineyard wine, the earliest argument for creating terroir-driven wines in Champagne. Champagne writer Peter Liem calls Clos des Goisses "arguably the greatest vineyard site in all of Champagne," and British expert Tom Stevenson says that "there can be no doubt that Clos des Goisses boasts the most climatically distinct, naturally occurring and expressive terroir in Champagne."

94 Points "Not surprisingly, the 2005 Clos des Goisses is still very much a baby. At once dense yet also compact, the 2005 has almost an animal sense of power to it, along with elements of austerity that need time to soften. Brioche, apple tart and smoke are nicely delineated in the bouquet, but otherwise, the 2005 is not giving up much today. As always, Clos des Goisses is built for cellaring. The only question is how long it will be before the 2005 is ready to deliver maximum pleasure. Disgorged November 2013. Dosage is 4 grams/liter." — Antonio Galloni, *Vinous*

Thank you for your time and for your interest in Connoisseur wines.