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NV Champagne Philipponnat Royale Reserve Brut

Based 70% on the 2013 vintage plus 30% oaked reserve wines, the NV Royale Réserve Brut blends 65% Pinot Noir with 30% Chardonnay and 5% Pinot Meunier. The recent release was disgorged as Brut (with eight grams per liter of dosage) in July 2017 and opens with a clear and very delicate bouquet of red fruits (raspberries). The palate is light and finessed yet structured and finishes with good minerality and length. This is delicious. Tasted at the domaine in April 2018.

- **Stephan Reinhardt (June, 2018)**

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NV Champagne Philipponnat Royale Réserve Non Dosé

Based 70% on the 2013 vintage plus 30% barrel-fermented reserve wines, the NV Royale Réserve Non Dosé blends 65% Pinot Noir with 30% Chardonnay and 5% Pinot Meunier. The recent release was disgorged in September 2017 and opens with a very clear and chalky bouquet of concentrated white fruits and citrus flavors of red fruits (raspberries). Terribly fresh and fine on the palate, this is a pure and refreshing Brut Zéro with a long, tensioned finish with good length. The palate is light and finessed yet structured and finishes with good minerality and mineral length. This is an exciting NV Champagne.

- **Stephan Reinhardt (June, 2018)**

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NV Champagne Philipponnat Royale Réserve Rosé Brut

The recent release of the NV Royale Réserve Rosé Brut is based on the 2013 vintage and blends 75% Pinot Noir with 20% Chardonnay and 5% Pinot Meunier. Disgorged in September 2017 with a dosage of nine grams per liter, the wine displays a lovely pale salmon color and a very delicate Pinot flavor with a touch of mocha and white flowers. Round and very delicate on the palate, this is an intense, well-structured and persistent rosé whose base is on one-third of bleeding the red Coteaux Champenois Pinot Noir.

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2015 Champagne Philipponnat Coteaux Champenois Mareuil Rouge

The 2015 Coteaux Champenois Mareuil Rouge was aged for two years in 15-hectoliter oak foudres. Spicy and fruity on the nose, with dark cherry and licorice aromas, this is a fruity, very elegant, fine and fresh Pinot Noir, 10% of which is used to color the Rosés. The tannins are present but ripe and elegant. Roughly 1,500 bottles made. Tasted April 2018.

- **Stephan Reinhardt (June, 2018)**

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2011 Champagne Philipponnat Blanc de Noirs Extra-Brut

The 100% Pinot Noir 2011 Blanc de Noirs Extra-Brut is the third vintage after 2008 and 2009 and is sourced in premier and grand crus, mainly from own vineyards in Mareuil and Avenay, plus purchased grapes from Mailly and Sillery. The wine opens with a very clear, delicate, pretty deep and spicy bouquet of red (currant) fruit intermixed with vegetal notes. The palate is medium-weight, round and firmly structured yet finessed and elegant. Tasted at the domaine in April 2018.

- Stephan Reinhardt (June, 2018)

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2009 Champagne Philipponnat Clos des Goisses Extra-Brut

The 2009 Clos des Goisses Extra-Brut is composed of two-thirds Pinot Noir and one-third Chardonnay. This is a big and powerful vintage with a savory character and dark red fruit (black cherries, raspberries), floral (elderflowers), yeasty, white chocolate and delicate citrus notes on the deep, spicy, very pure and mineral nose. On the palate, this is a complex, highly elegant, finessed and balanced Clos that Charles compares with 1998 in terms of flavors, depth and structure. The 2009 is super delicate right now and is already drinking beautifully, but it will even improve and receive new dimensions with bottle age. Disgorged in March 2018. Tasted April 2018.

- Stephan Reinhardt (June, 2018)

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2008 Champagne Philipponnat Clos des Goisses Extra-Brut

From a cooler, fresher vintage and based on more Chardonnay than usual (55%), with 45% Pinot Noir, the Philipponnat 2008 Clos des Goisses Extra-Brut shows an exciting bouquet of bright fruits, crushed chalk, bread and iodine notes. On the palate, this is an excitingly vibrant, fresh and chalky Clos with lovely citrus and cumquat flavors on the finish. The 2008 is very complex, bright, super clear and fresh, with a tightly woven structure but still great finesse and elegance. This is a fabulous Clos for the next three decades. The dosage is 4.5 grams per liter. Disgorged in April 2017 (?), tasted at the domaine in April 2018.

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2008 Champagne Philipponnat Les Cintres Extra Brut

Fermented and aged in 100% new oak (with no malolactic fermentation), Philipponnat's 2008 Les Cintres Extra Brut is one of three younger single-plot cuvées. The 2008 is just the second vintage, after 2006. Sourced from the central plots Les Grands Cintres and Les Petits Cintres inside the steep, south-facing part of the Clos des Goisses, Mareuil-sur-Aÿ, the 2008 opens with pure, iodine, earthy (turf) and tobacco flavors along with smoky notes. On the palate, this is a pure, round, highly elegant and refined but complex and powerful Pinot Noir with a long, tensioned, very mineral, endless salty finish. Aged for more than nine years in the House's cellars at a constant temperature of 12 degrees Celsius, this is a fascinating wine with great aging potential! Just 2,198 bottles made. Disgorged in September 2017. Tasted April 2018.

- Stephan Reinhardt (June, 2018)

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2008 Champagne Philipponnat Grand Blanc Extra Brut

Disgorged in March 2017 the 2008 Grand Blanc Extra Brut is 100% Chardonnay from premier and grand cru sites (Cote des Blancs, Trapaille and Clos des Goisses) that was dosed with 4.25 grams per liter. It is clear and intense on the concentrated nose that displays ripe white fruit aromas with delicate brioche and just a hint of mocha. Round, intense, creamy yet pure and expressive on the palate, this is a complex and very persistent 2008 that is provided with very fine tannins and delicate but lingering minerality, with an impressive finish. Part of the wine (30% to 50%) fermented and aged in used barrels, and malolactic fermentation was blocked by bringing down the temperature.

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2008 Champagne Philipponnat Mareuil-sur-Aÿ Extra Brut

The 2008 Mareuil-sur-Aÿ Extra Brut is one of a trio of single-plot cuvées, of which 2008 is the second vintage after 2006. Grown in several upper plots of the Clos des Goisses that are entirely planted with Pinot Noir (on more clayey soils), vinified 44% in wooden barrels (without malolactic fermentation), the 2008 Mareuil offers a clear, fresh and precise bouquet of red fruits, dark cherries and black chocolate. The palate is beautifully pure and fresh, very fine, elegant and light but also complex and is provided with a long, tensioned, very mineral and exciting finish. It is filigreed, very salty and stimulating in the aftertaste. Aged for at least seven years in the House's cellars, the 2008 is only the second vintage after 2006. Disgorged in September 2017. Tasted at the domaine in April 2018. Total production: 3,339 bottles.

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2008 Champagne Philipponnat Grand Cru Extra Brut 1522

Mainly from Aÿ (with a bit of Mailly and Oger as well as Cramant) the 2008 Grand Cru Extra Brut 1522 blends 58% Pinot Noir with 42% Chardonnay and opens with a concentrated tropical fruit aroma (pineapples, stone fruits, almonds) but remains precise and chalky as well as spicy on the nose. Full-bodied, fresh and clear on the palate, with nutty and lingering mineral flavors, this is a very complex and firmly structured yet very delicate and expressively mineral Champagne with a long and tight finish. Roughly 50% aged in oak, this bottle was disgorged in March 2018 and will be released in May. Tasted at the domaine in April 2018.

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2007 Champagne Philipponnat Clos des Goisses Just Rosé Brut

Based on the regular Clos des Goisses but blended with a certain percentage of red Pinot Noir from the same vineyard, the 2007 Clos des Goisses Just Rosé Brut has a lovely apricot color and shows a beautifully precise and fruity nose with chalky-mineral notes on the nose. On the palate, this is a highly elegant, refined and complex Rosé with good texture and a very long and complex but also refined finish. Disgorged November 2017. 2,039 bottles made. Tasted April 2018.

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2007 Champagne Philipponnat Premier Cru Brut Rosé 1522

The 2007 Premier Cru Brut Rosé 1522 offers a lovely vinous bouquet of red fruits and chalk and is a very juicy yet delicate and refined blend of 70% Pinot Noir and 30% Chardonnay. On the palate, this is a clear, fresh, mineral, fruity and intense rosé with a long, serious finish. Impressively complex! "2007 was a ripe and acidic vintage," says Charles Philipponnat. "Analytically, 2007 was like 2008 but is richer and more generous, not as pure and lean as 2008. The beginning of the summer was a bit rainy but the autumn was just beautiful. Disgorged in June 2016, tasted at the domaine in April 2018. Charles recommends to keep his Champagnes for at least one or two years after the disgorgement or to wait five or even more years.

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2007 Champagne Philipponnat Clos des Goisses Brut

The 2007 Clos des Goisses Brut blends 65% Pinot Noir with 35% Chardonnay and opens with a bright, highly refined and complex bouquet of red fruits, fresh ginger and roasted hazelnuts. On the palate, this is a pure, highly refined and very mineral Clos des Goisses that reveals a long, complex, beautifully tensioned and iodine-laced finish. Just Beautiful! This bottle was disgorged in September 2016. Tasted April 2018.

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2007 Champagne Philipponnat Grand Cru Extra Brut 1522

Mainly from Ay (with a bit of Mailly, Oger and Cramant), the 2007 Grand Cru Extra Brut 1522 blends 65% Pinot Noir with 35% Chardonnay. The bouquet is clear, intense and concentrated, revealing ripe pineapple and some honey flavors along with brioche, bread and iodine aromas. On the palate, this is a highly delicate and mineral 1522 with a lean but complex body and a long, complex finish. The finish reveals refreshing and salty acidity, and it just lingers and lingers... This is an excellent grand cru that should go very well with fish and seafood, even algae. This bottle was disgorged in May 2016. Tasted at the domaine in April 2018.

- Stephan Reinhardt (June, 2018)

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2006 Champagne Philipponnat Clos des Goisses Just Rosé Brut

Based on the regular Clos des Goisses the 2006 Clos des Goisses Just Rosé Brut gets its very light but fascinating apricot color by blending in 5% or 6% of red Goisses wine. Highly delicate and fruity on the palate, with lovely fruit and delicate iodine and chalky flavors, this is a fascinatingly round and delicate Rosé that reveals an intense and lovely fruity finish. Everything here is highly finessed, round, rich but pure and mineral. "2006 was a pleasant, very easy and beautifully fruity vintage, similar to 2004 but more fruity than floral." Disgorged in February 2017. 2,220 bottles made. Tasted April 2018.

- Stephan Reinhardt (June, 2018)

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