



## PHILIPPE FONTAINE CHAMPAGNE

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**Blend:** 40% Pinot Blanc, 35% Pinot Noir, 15% Pinot Meunier, 10% Chardonnay

**Terroir:** Balnot sur Laignes and Les Riceys: 30 year old vines, chalky and marly soils from the superior Jurassic era

**Elevation:** 590 feet

**Farming:** Sustainable farming

**Aging:** 48 months sur latte

**Bottled:** At the estate, minimum 3 months before release

## Tasting notes

Spectacular, robust, and unfathomably deep Grower Champagne for those who love the rich, yeasty styles that make an impression. Burnished yellow with flecks of copper, generous in its fresh pastry, creamy golden fruit, and subtle rosemary and tarragon aromatics. The round, medium-heavy palate is full of fine bubbles that pop ever so gently in the mouth to make the chalk, white flower, orange blossom, and panoply of white fruits shine even more against the luscious base.

Awfully compelling by itself, it's ideal with seared scallops, lobster, butter-broiled steaks, or triple crème cheeses.



<https://jp-bourgeois.com>

