



PHILIPPE FONTAINE CHAMPAGNE

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Blend: 70% Pinot Noir, 30% Pinot Meunier

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: 24 months sur latte

Bottled: At the estate, minimum 3 months before release

Tasting notes

Philippe Fontaine's flagship bottling stands out among Grower Champagnes for its Blanc de Noirs cépage and extended time en tirage. These unusual steps give this a complexity and creamy richness not commonly found in such affordable Champagnes. Golden citrus and orchard fruits lilt along on a silky textured palate that glides into a very fresh and cleansing finish.

This tremendous value pairs well with apéritifs, soft cheeses, and any light fare.

