



Philipponnat brut Royale Réserve

AOC Champagne

3000 ml

Art. nr. 60041900

Grand performances and memorable celebrations should be celebrated in style. Hence, the Jeroboam (3 litre bottle) Philipponnat Brut Royale Réserve already implies anticipated pleasure, even for the eyes. Enclosed in its original wooden box, this champagne makes a stunning gift.

Origin:	France / Champagne
Grape variety:	Pinot noir, Chardonnay, Pinot meunier
Maturity:	2 to 3 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Apéro riche, Cakes, biscuits, pastries, Sushi, Sashimi, Ceviche, Meat terrine, Oysters
Vinification:	bottle fermentation
Harvest:	hand-picking
Maturation:	in steel tank, on the yeast, in small barrels
Maturation duration:	36 months
Volume:	12.0 %
Parker:	90

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Minerality/astringency

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10