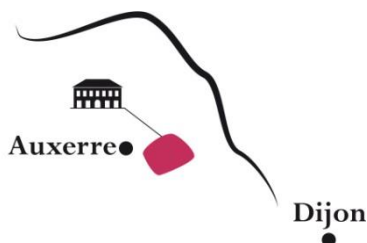


DOMAINE PHILIPPON FRÈRES

AOP CHABLIS

GRAND VIN DE BOURGOGNE

1752
SIGNATURE
WINES



Sweetness:



Fruitiness:



Very dry and impeccably delicate, Domaine Philippon Frères has a unique and readily-recognizable personality.

History:

The Domaine is located in “La Chapelle Vaupelteigne” 5km north of Chablis. Only 96 people are living in this village. The Philippon Family has been taking care of the Domaine for few generations. Aimé Philippon took over the Domaine after the death of his father in 1915. Then in the 1950's his sons Jacques and Francis join him until 1978 when Aimé retired.

The Domaine has 25ha of vineyards among which 6.41ha Chablis 1^{er} Cru, 14.45ha Chablis, 3.53ha Petit Chablis.

Terroir:

The rock contains deposits of tiny fossilized oyster shells which remind us that Burgundy once lay beneath a warm ocean. Some particularly valuable « terroirs » produce the Premiers Crus. The grape variety is the famous Chardonnay.

Vinification:

After the harvest, the grapes are transferred to a press for pressing. At this stage, a cold fermentation is happening and is facilitating the extraction of flavorings. The alcoholic fermentation takes place with special tracking temperatures.

Tasting notes :

Nose is very fresh, lively and mineral with flint, green apple, lemon, underbrush and field mushroom. Notes of lime-flower, mint, and acacia occur frequently, as do aromas of liquorice and freshly-cut hay. On the palate, these aromas retain their freshness for an extended period. Perky and full of juice, it has an attack like an infantry charge. Long and likeable persistence leads to a smooth and serene finish.

Food Pairing :

This wine can be enjoyed young with fish or poultry terrines, or with grilled fish. It also goes well with asparagus. Meanwhile, don't forget exotic cuisines like curries or tandoori dishes and it also balances out the mellow and subtle textures of sushi. Or you could simply drink it as splendid pre-dinner drink. It harmonizes well with goat cheeses, as well as Beaufort, Comté, or Emmental.

