



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES 2003

Produced from grapes grown in the Champagne region's most exceptional hillside vineyard



Inside knowledge

The first clos and first terroir to be vinified and blended separately, Clos des Goisses is unique and instantly recognisable for its extremely steep slope. The name of this plot with a 45° slope reveals its nature: in the old Champagne dialect, "Gois" means a very steep slope.

A word from the Cellar Master

2003 was a landmark year in the history of weather in the Champagne region. It was exceptional for its extreme temperatures, from disastrous frosts in spring through to a memorable heat-wave in the summer, with record sunshine and low rainfall. All this contributed to a particularly early harvest in the Clos des Goisses. Clos des Goisses yielded very small quantities in 2003 but the intensity of the wine is unparalleled. The nose is intense with an amazingly complex blend of fruity and floral notes. It is full-bodied on the palate, ample, well-structured, powerful and mineral, with an exceptionally long vinous finish.

CRAFTING

THE BLEND

65% Pinot Noir and 35% Chardonnay.

VINIFICATION

A walled, 5.5 hectare vineyard, one of the region's few *clos* and the oldest and steepest in Champagne. This exceptional terroir with chalky soil is ideally situated facing due South, on Mareuil-sur-Ay's best hillside. Partial vinification in wooden barrels (50%) leads to more complexity without premature oxidation. There is no malolactic fermentation, which enables the wine's natural acidity to compensate the powerful character of the terroir.

AGING

Aged for about 10 years at a constant temperature of 12°C in the House's historic cellars in Mareuil-sur-Ay. The very low dosage (4.25 g/litre) gives full expression to the vinosity and minerality of this exceptional vineyard.

TASTING

TO THE EYE

Gold in colour with a fine, delicate froth.

WITH THE NOSE

Great intensity with notes of citrus and candied fruit, dried fruit and nougat.

WITH THE MOUTH

Good structure with a creamy attack and an intense, velvety length in the mouth. In spite of the extreme heat of 2003, the wine has retained its minerality.

DINING

PAIRING

Clos des Goisses is a very fine wine before being a very fine champagne. A perfect and unforgettable match for strong-flavoured dishes such as game, truffles, caviar and soft cheeses. It should be decanted into a carafe before being served to allow it to breathe.

STORING

Cellar aged for eight years and put on the market only when perfectly mature, it can then be kept for several decades and will continue to develop magnificently in the right conditions.

www.philipponnat.com