



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES 2004

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

2004 was a fairly hot, dry and windy year but without peaks of temperature and with constant moisture levels compensating for the shortage of rainfall. In the Clos the harvest began on 28th September and yielded healthy and ripe grapes of excellent quality. The season's coolness and the intense, warm September sun produced a perfectly balanced 2004 vintage Clos des Goisses.

CRAFTING

ASSEMBLAGE

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

Golden in colour with fine and delicate froth.

WITH THE NOSE

Very fine aromatic complexity with a first nose of crystallised angelica, developing into light notes of pastries, cream and vanilla.

WITH THE MOUTH

The structure is creamy and fluid, extremely delicate with persistent 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