



# PHILIPPONNAT

CHAMPAGNE

## CLOS DES GOISSES 2005 VINTAGE

*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. Its walled 5.5 hectare vineyard is not only the oldest in Champagne, but also the steepest, at 45°. This explains the origin of its name: in the local dialect, "Gois" means a very steep slope. This exceptional terroir with chalky soil is ideally situated facing due South, on Mareuil-sur-Ay's best hillside.

### *A word from the Cellar Master*

This vintage was marked by contrasts: frost and dryness in winter, rainfall and warmth during the growing season, and a harvest of hot, particularly dry weather. It imparts a pleasant surprising quality to this powerful, intense, and exceedingly generous wine.

### CRAFTING

#### THE BLEND

65% Pinot Noir and 35% Chardonnay.

#### VINIFICATION

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 8 to 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

Bright gold with fine and delicate froth.

#### WITH THE NOSE

An overall elegant wine. The first nose is floral with notes of linden tea, followed by toasted notes of cacao, blond tobacco and vanilla.

#### WITH THE MOUTH

A very full structure calling to mind candied white fruit. It is elegant on the palate, with good minerality, toasted and smoked notes, and lingering aromatic persistence.

### 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 at least 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](http://www.philipponnat.com)