



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES 2010 VINTAGE

The most exceptional hillside vineyard in Champagne



Inside knowledge

Historically 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. It is not only the oldest walled vineyard in the Champagne region, but also the steepest. In fact, its slope reaches 45°, hence 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 the best hillside in Mareuil-sur-Ay.

A word from the Cellar Master

2010 was a year of contrasts with a favourable start of ripening. Subsequent rain mid-August compelled the House to sort the grapes meticulously in order to obtain a high-quality crop that preserved the taste and aromatic potential of the wines. At Philipponnat the harvest took place from September, 15th to September, 28th. Vinification in oak barrels, without malolactic fermentation, allowed us to retain freshness and provide a backbone to the Clos des Goisses 2010 that is the structure, crucial for balance along with fruit, intense vinosity and minerality.

CRAFTING

THE BLEND

71% Pinot Noir and 29% Chardonnay.

Clos des Goisses is divided into 14 plots, of which only the five best of 2010 were included in this blend.

VINIFICATION

Clos des Goisses is a walled vineyard of 5.8 hectares, one of the few “clos” of the region. It is not only the oldest but also the steepest in Champagne. In a perfect position facing due south, it stands on the best hillside in Mareuil-sur-Ay. It really is an exceptional terroir where the chalky bedrock is very close to the surface. Partial vinification in wooden barrels (53%) leads to more complexity without premature oxidation. There is no malolactic fermentation, which enables the natural acidity of the wine to balance the powerful character of the terroir.

AGING

Aging is extended for about ten years at a constant temperature of 12°C in the House's historic cellars in Mareuil-sur-Ay. The very low, Extra-Brut 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 and delicate froth.

TO THE NOSE

The nose is very expressive and fruity at first, with notes of bergamot and candied citron. After being aerated it develops aromas of pastry and crème pâtissière.

TO THE MOUTH

The mouth is generous, bringing notes of ripe fruit, mango and guava. The finish is long and fresh, with hints of oak and vanilla, as well as great aromatic concentration.

DINING

PAIRING

Clos des Goisses is a very fine wine before being a very fine champagne. It is a perfect and unforgettable match for strong-flavoured dishes such as poulard with morel mushrooms in cream sauce. Bottles will often benefit from being decanted into a carafe.

STORING

Clos des Goisses is released only when perfectly mature, it will age and will continue to develop magnificently if stored properly.

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