



# PHILIPPONNAT

CHAMPAGNE

## CLOS DES GOISSES JUSTE ROSÉ VINTAGE 2009

*The rosé Champagne that expresses the intensity of an exceptional terroir*



### *Inside knowledge*

Clos des Goisses Juste Rosé 2009 is the 8<sup>th</sup> rosé cuvée from Clos des Goisses. Already legendary for collectors and connoisseurs, only 2 to 3 thousand bottles of each vintage are produced (2,508 in 2009).

### *A word from the Cellar Master*

2009, a year full of contrasts that ended well!

A harsh winter was followed by a stormy spring. Then outbreaks of mildew occurred, brought on by mild, wet weather. Luckily five weeks of warm, dry weather just before the grape harvest led to exceptional grape soundness.

The vintage is very fruity with moderate acidity due to sunnier weather than in 2008, similar to 2002.

Harvest from 13 to 28 September.

### CRAFTING

#### THE BLEND

64% Pinot Noir and 36% Chardonnay.

#### VINIFICATION

Total (100%) and traditional vinification in wooden barrels leads to more complexity without premature oxidation. Wines do not go through malolactic fermentation: their natural acidity compensates for the power of the terroir.

#### AGING

An extended aging at a constant temperature of 12°C in the House's historic cellars in Mareuil-sur-Ay. The very low dosage (4.5 g/litre) gives full expression to the vinosity and minerality of this exceptional vineyard.

### TASTING

#### TO THE EYE

Slightly coppery pale pink, with a persistent ring of bubbles.

#### WITH THE NOSE

Very elegant with notes of cherries and pink berries.

#### WITH THE MOUTH

Both powerful and subtle, the first fruit-laden aromas of raspberry lead into notes of kirsch. The finish is long and persistent.

### DINING

#### PAIRING

Clos des Goisses Juste Rosé is a very fine wine before being a very fine champagne, making it an excellent choice to accompany haute cuisine, as well as a perfect and unforgettable match for strong-flavoured dishes. It goes particularly well with roast pigeon with raspberry flavours.

#### STORING

Cellar aged for nine years and put on the market only when perfectly mature, Clos des Goisses Juste Rosé can then be kept for several decades.

[www.philipponnat.com](http://www.philipponnat.com)