



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES 2008 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 hectares 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

2008 was a year beset by cold and rain. The harvest nonetheless produced wines with fine concentration thanks to exceptionally warm and sunny weather conditions in September. A vintage that is wonderfully balanced and elegant yet aromatically rich.

CRAFTING

THE BLEND

45% Pinot Noir and 55% Chardonnay.

VINIFICATION

Traditional, partial vinification in wooden barrels (75%) 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

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

TASTING

TO THE EYE

Sparkling light gold, with a fine, delicate froth.

WITH THE NOSE

A fruity, citrus nose (bergamot), with confectionary and pastry notes (vanilla cream, brioche, almonds).

WITH THE MOUTH

The attack is fresh and slightly tannic, with notes of tea and lemongrass. The aromas of bergamot are prolonged by spicy notes—typical of Pinot Noir—and a hint of honey. The finish is creamy, yet finely balanced by a lively 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. When young, it is an equally good match with shellfish and white meats. It should be decanted into a carafe before being served to allow it to breathe.

STORING

Cellar aged for nine 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.

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