



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES 2009 VINTAGE

Another brilliantly ripe vintage for champagne'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

2009: A ripe year with great contrasts, which finished very well! After a severe winter, spring was stormy. Mild, wet weather was conducive to outbreaks of mildew. Luckily five weeks of warm, dry weather just before the grape harvest led to exceptional grape soundness. The vintage was fruit-laden with moderate acidity. There was more sunshine during the year than in 2008, with levels approaching those of 2002. Harvest from 13 to 16 September.

CRAFTING

THE BLEND

61% Pinot Noir and 39% Chardonnay.

VINIFICATION

Traditional, partial vinification in wooden barrels (37%) 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 8 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

Bright gold, with fine, delicate froth mousse.

WITH THE NOSE

Initially the nose is very expressive and complex, with spicy, toasted notes of chili and pepper. On being aerated it reveals fruit-laden aromas of Morello, Amarena and black cherries.

WITH THE MOUTH

Fresh and mineral-driven. The fruity notes of Morello cherry and spices are apparent on the finish. An intense, well-structured wine with a wonderfully long finish.

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. Young bottles will often benefit from being decanted into a carafe.

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.

www.philipponnat.com