



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES VINTAGE 2011

The first exclusively Pinot Noir vintage produced from grapes grown in the Champagne region's most exceptional hillside vineyard



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

2011 was a year of contrasts. A dry, cold winter up until the end of January was followed by a surprisingly warm and early spring, encouraging rapid growth of vegetation. From the end of May, there was another complete change: the weather turned rainy, alternating with both very hot and then cool spells, threatening the health of the grapes. The first grapes were picked at the end of August, and the 2011 harvest was the earliest in the history of Philipponnat and Champagne, but reveals a vintage of pure finesse.

CRAFTING

THE BLEND

Clos des Goisses is divided into 14 plots, of which only the four best of 2011 were included in this blend.

For the first time composed solely of Pinot Noir, due to the uprooting of Chardonnay vines in certain plots just before 2011, and the atypical and exceptionally floral aromatic profile of the vintage's Pinot Noirs.

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 (80%) 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

Aged at least eight 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

Bright gold in colour, nice froth with a persistent ring of bubbles.

TO THE NOSE

A delicate, floral nose, with notes of elderflower, Darjeeling black tea, linden honey and a final minty touch.

TO THE MOUTH

Very persistent and expressive on the palate, with aromas of tea and black pepper. The finish is long and mineral.

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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