



# PHILIPPONNAT

CHAMPAGNE

## CLOS DES GOISSES 2013 VINTAGE

*From the Champagne region's most exceptional hillside vineyard*



### CRAFTING

#### THE BLEND

85% Pinot Noir and 15% Chardonnay.

#### VINIFICATION

The 5.83 hectare vineyard protected by walls is one of the region's few "clos" and the oldest and 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 (47%) in wooden barrels 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

Lees aged for eight years in the bottle, also referred to as second fermentation or "prise de mousse", at a constant temperature of 12°C in the House's historic cellars in Mareuil-sur-Ay. The very low dosage (4.25 g/litre) gives full expression to the vinosity and minerality of this exceptional vineyard.

### TASTING

#### TO THE EYE

Deep, bright gold with good effervescence.

#### TO THE NOSE

Elegant and floral with notes of elderflower leading into intense aromas of redcurrant and red fruit, and ending with pleasant, toasted notes.

#### TO THE MOUTH

The palate is at once rich and mineral, presenting notes of blackberry and small red fruit. The long, fresh, and elegant finish is typical of the vintage.

### 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. It will go perfectly with fish or lobster and soft cheeses in a few years. Bottles will often benefit from being decanted into a carafe.

#### STORING

Cellar aged for many years and released for sale only when fully mature, it can be kept for several decades and will continue to develop magnificently under the right conditions.

### 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 slope reaches 45°, hence the origin of its name: in the local dialect, "Goisses" means a very steep slope.

### A word from the Cellar Master

The winter was generally cold with little sunshine. There were frequent frosts from mid-November to mid-March, and the start of the year was marked by numerous snowfalls from mid-January to mid-March. Spring was slow in coming; April was a mild, even warm, period conducive to bud break. May started off cool and continued with an exceptionally cold spell and spectacular levels of rainfall. In these conditions the vines progressed very slowly; the early-developing terroirs, including the Clos des Goisses, the best slopes of the Grande Vallée de la Marne and the Côte de Blancs, flowered towards mid-June, in cold, rainy weather. Yields were low to moderate. Vines in the more typical terroirs, such as our vineyards in Avenay, and the later-developing ones, flowered at the end of June, with better temperatures and light.

After significant rainfall in June, wet weather persisted in July but with sufficient interludes to keep the mildew under control.

Hot, sunny and rather dry weather in August continued until harvesting started on the 5th of October for Philipponnat in Mareuil-sur-Ay, allowing the grapes to ripen well for this fresh and elegant vintage, reminiscent of a time before global warming.

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

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