



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES JUSTE ROSÉ VINTAGE 2007

The rosé Champagne that expresses the intensity of an exceptional terroir



Inside knowledge

Clos des Goisses Juste Rosé 2007 is the sixth rosé cuvée from Clos des Goisses. Already legendary for collectors and connoisseurs, only 2 to 3 thousand bottles of each vintage are produced.

A word from the Cellar Master

The wine-growing year was marked by early ripening, with a particularly mild winter followed by a warm spring. Nature was generous and gave us a high quality harvest lasting from 29 August to 17 September. 2007 has excellent ageing potential.

CRAFTING

THE BLEND

55% Pinot Noir and 45% Chardonnay.

VINIFICATION

Traditional, partial vinification in wooden barrels (40%) 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

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

Pale pink in colour, dense bubble ring, very fine bubbles.

WITH THE NOSE

Fruity, generous nose expressing notes of peach and tropical fruit (papaya, passion fruit) leading into smoky aromas.

WITH THE MOUTH

A creamy, mineral texture. Initial aromas of fresh fruit (peach, citrus) develop into notes of light tobacco and white chocolate. The finish is fresh and elegant.

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. The cuvée is also particularly enjoyable with pink meat, veal and lamb, as well as fish.

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.

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