



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES JUSTE ROSÉ VINTAGE 2008

The rosé Champagne that expresses the intensity of an exceptional terroir



Inside knowledge

Clos des Goisses Juste Rosé 2008 is the seventh rosé cuvée from Clos des Goisses. Already legendary for collectors and connoisseurs, only 2 to 3 thousand bottles of each vintage are produced (2,154 in 2008).

A word from the Cellar Master

The early summer of 2008 was wet and cold. The harvest nonetheless produced wines with fine concentration thanks to a magnificent month of September with warm and sunny weather. The vintage is characterised by remarkable balance, as elegant as it is aromatically well-rounded, and will be exceptionally long-lived!

CRAFTING

THE BLEND

48% Pinot Noir and 52% Chardonnay.

VINIFICATION

Partial (76%) and traditional vinification in wooden barrels leads to more complexity without premature oxidation. 70% of wines do not go through malolactic fermentation: their natural acidity compensates for the power 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

Barely pink colour, dense bubble ring, very fine bubbles.

TO THE NOSE

Great delicacy, notes of rowan eau-de-vie and malted grain. The oak is subtle.

TO THE MOUTH

Very fresh on the palate. Aromas of redcurrant, papaya, gunpowder and red rose. A very long, light finish.

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. It goes particularly well with rack of lamb in a green breadcrumb crust.

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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