



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES JUSTE ROSÉ 2012

The rosé Champagne that expresses the intensity of an exceptional terroir



Inside knowledge

Clos des Goisses Juste Rosé 2012 is the ninth rosé cuvée from Clos des Goisses since 1999. Already legendary for collectors and connoisseurs, only 2 to 3 thousand bottles of each vintage are produced (2255 bottles in 2012).

A word from the Cellar Master

At Philipponnat, the harvest lasted from 13 to 24 September. It was halted from the 15th to the 18th to guarantee ideal maturity. Winter and spring frosts, cold weather just after flowering and shatter limited the volume of the crop and increased the concentration. Wet weather in July increased the workload, especially weeding (performed entirely mechanically: tractor equipped with inter-vine hoe, draught horse and even manual hoe).

Fortunately, the end of the season was ideal, resulting in outstanding quality, particularly in the Pinot Noir, where the high sugar content (from 11.5° to over 12°) was combined with a highly satisfactory acidity. The high percentage of malic acid enables it to keep a nice freshness, without being excessive.

CRAFTING

THE BLEND

68% Pinot Noir and 32% Chardonnay.

VINIFICATION

Total (100%) and traditional vinification in wooden barrels leads to more complexity without premature oxidation. 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

Very pale pink, persistent bead, very fine foam.

WITH THE NOSE

Very fruity and greedy with notes of strawberry and guava.

WITH THE MOUTH

Very elegant, the first fruity aromas of tangerine develop into notes of blueberry, violet and dried rose petals. The finish is long and keeps a nice freshness.

DINING

PAIRING

A very fine wine before being a very fine champagne, Clos des Goisses Juste Rosé is particularly well-suited for fine dining. It is a perfect and unforgettable match for strong-flavoured dishes. Roast pigeon flavoured with raspberries.

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.

www.philipponnat.com