



# PHILIPPONNAT

CHAMPAGNE

## CLOS DES GOISSES 2007 VINTAGE

*Produced from grapes grown in the Champagne region's most exceptional hillside vineyard*



### *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 walled 5.5 hectare vineyard is not only the oldest in Champagne, but also the steepest, at 45°. This explains 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 Mareuil-sur-Ay's best hillside.

### *A word from the Cellar Master*

2007 is an exceptional vintage marked by an early harvest thanks to a particularly mild winter and warm spring. The grape harvest started in late August in sunny summer weather, yielding generous, high quality clusters. This vintage is notable for its magnificent aging potential.

### CRAFTING

#### THE BLEND

65% Pinot Noir and 35% Chardonnay.

#### VINIFICATION

Partial vinification in wooden barrels (73%) 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

Extended aging for about 10 years 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 in colour with fine and delicate froth.

#### WITH THE NOSE

A slightly smoky nose with notes of vanilla and aromatic herbs.

#### WITH THE MOUTH

Ample, spicy palate, notes of pear, ginger and mint. Great freshness, typical of the vintage, tones of gunflint. Very vinous finish with notes of holly eau-de-vie.

### DINING

#### PAIRING

Clos des Goisses is a very fine wine before being a very fine champagne. A perfect and unforgettable match for strong-flavoured dishes such as game, truffles, caviar and soft cheeses. When young, it is an equally good match with shellfish and white meats. It should be decanted into a carafe before being served to allow it to breathe.

#### STORING

Cellar aged for nine years and put on the market only when perfectly mature, it can then be kept for several decades and will continue to develop magnificently in the right conditions.

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