



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES 2012 VINTAGE

From 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 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

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.

13296 bottles
1976 magnums
300 jeroboams

CRAFTING

THE BLEND

61% Pinot Noir and 39% Chardonnay.

VINIFICATION

The 5.83 hectare vineyard 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 (62%) 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

Bright gold, fine effervescence forming a persistent bead.

TO THE NOSE

Elegant and fruity with notes of raspberry and raspberry eau-de-vie. The finish is delicious with notes of praline, frangipane, sponge cake and pastry cream.

TO THE MOUTH

The attack is fresh and pure. The mouth is very elegant and expresses slightly mentholated notes. The finish is long and mineral. Excellent vintage, more intense and aromatic than 2008. Slightly less acidic but probably more balanced.

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.

www.philipponnat.com