



# PHILIPPONNAT

CHAMPAGNE

## CLOS DES GOISSES JUSTE ROSÉ 2005 VINTAGE

*The rosé Champagne that expresses the intensity of an exceptional terroir*



### *Inside knowledge*

A legendary wine much appreciated by collectors, Clos des Goisses Juste Rosé is unanimously applauded by the most distinguished wine-critics.

### *A word from the Cellar Master*

This vintage was marked by contrasts: frost and dryness in winter, rainfall and warmth during the growing season, and a harvest of hot, particularly dry weather. It imparts a pleasant surprising quality to this powerful, intense, and exceedingly generous win.

### CRAFTING

#### THE BLEND

64% de Pinot Noir et 36% de Chardonnay.

#### VINIFICATION

Traditional, partial vinification in wooden barrels (50%) 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 (4.25 g/litre) gives full expression to the vinosity and minerality of this exceptional vineyard.

### TASTING

#### TO THE EYE

Gleaming, pale pink.

#### WITH THE NOSE

A fine, complex and elegant nose with notes of summer berries (raspberry, strawberry) and almond milk, as well as powerful aromas of candied pink grapefruit peel.

#### WITH THE MOUTH

The attack is elegant, with a good balance between vinosity and acidity, and a certain generosity. Magnificent volume with fruity first aromas leading into rich substance, accented with a slight tannic presence. Its texture is precise and generous on the palate, combining freshness and fruitiness. Incredibly persistent, complex flavour.

### DINING

#### PAIRING

Clos des Goisses 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 eight years and put on the market only when perfectly mature, Clos des Goisses Juste Rosé can then be kept for several decades and will continue to develop magnificently in the right conditions.

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