



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES JUSTE ROSÉ 2006 VINTAGE

The rosé Champagne that expresses the intensity of an exceptional terroir



Inside knowledge

Clos des Goisses Juste Rosé 2006 is the fifth rosé cuvée from Clos des Goisses. Already legendary for collectors and connoisseurs, only 2 to 3 thousand bottles of each vintage are produced.

A word from the Cellar Master

2006 was characterized by a mild winter and a very hot spring and summer. The slightly low rainfall marked a change in the trend of previous years, with little wind and slight amount of sunshine. An abundant harvest with grapes that ripened well, giving rise to supple, elegant and fruity wines.

CRAFTING

THE BLEND

63% Pinot Noir and 37% Chardonnay.

VINIFICATION

Traditional, partial vinification in wooden barrels (40%) 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 (4.5 g/litre) gives full expression to the vinosity and minerality of this exceptional vineyard.

TASTING

TO THE EYE

A pale shade of pink, a thick ring of bubbles and extremely fine effervescence.

WITH THE NOSE

An expressive floral and fruity nose, with rich notes of citrus (clementine, blood orange) and hawthorn blossom.

WITH THE MOUTH

A creamy and mineral sensation revealing a perfect balance. The initial aromas of citrus fruit develop into notes of delicate exotic fruit, such as ripe papaya. The finish is clean, elegant and lingers in the mouth, with a hint of smokiness.

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. The cuvée is also particularly enjoyable with pink meat, veal and lamb, as well as fish.

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 and will continue to develop magnificently in the right conditions.

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