



1522

PHILIPPONNAT

CHAMPAGNE



THE BLEND

68% Pinot Noir
32% Chardonnay

Bottles: 22,568
Magnums: 1,454
Jeroboams: 101

CLOS DES GOISSES 2016 VINTAGE

From the Champagne region's most *exceptional* hillside vineyard

VINTAGE

After a dry and mild to very mild November and December, the year got off to a still-mild start, despite two severe frosts on 20th and 21st January, with lows of close to -10°C and near-consistent rain until the end of June. Although chillier weather arrived in the first ten days of March, the cold did not really make its presence felt until mid-April, just as the vines were waking up.

From 18th April to 2nd May 2016, the Champagne region suffered a series of frosts, the most destructive of which arrived on 27th April.

The first flowers appeared in mid-June, with full flowering recorded on 24th June for Chardonnay and 25th June for Pinot Noir and Meunier. Thanks to a few days of providential sunshine, this occurred quickly and in fairly favourable conditions.

The first half of the year was marked by a lack of sunshine combined with record rainfall. August finally brought warm and sunny weather with little rain, which allowed the soil to dry out and the ripening process to progress smoothly and dynamically. Thanks to these beneficial ripening conditions and almost summery weather throughout the harvest, the clusters were in excellent health. Harvesting began on 19th September and ended on 3rd October.

The wines made from Chardonnay show a certain heterogeneity and reveal lovely aromas of white flowers, citrus fruit and mineral expressions, supported by a lovely freshness. The Pinot Noir wines showcase this very successful vintage: rich, full-bodied and perfectly balanced, they develop a remarkable aromatic complexity combining yellow, white and red fruits. On the palate, they are distinguished by their power, fleshiness, freshness and long finish.

CRAFTING

VINIFICATION

The walled, 5.83-hectare vineyard is one of the region's few "clos" and the oldest and steepest in Champagne. Perfectly south-facing, it occupies the best hillside of Mareuil-sur-Ay and constitutes an exceptional terroir, where the chalk comes to the surface. Vinification 100% in wood for this vintage adds complexity, while avoiding premature oxidation. There is no malolactic fermentation, which enables the wine's

natural acidity to compensate the powerful character of the terroir. The Extra-Brut dosage (4.25 g/litre) gives full expression to this exceptional vineyard's vinosity and minerality.

AGEING

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.

TASTING

TO THE EYE

Rich golden colour.

TO THE NOSE

The bouquet is fine and elegant, marked by floral aromas of elderflower. Notes of white fruit gradually emerge, rounding off this delicate bouquet. On aeration, the wine gains complexity, revealing patisserie-like accents of salted caramel, a hint of vanilla, and subtle spicy notes of ginger.

TO THE MOUTH

The attack is creamy and perfectly balanced. The aromas are initially dominated by ripe yellow fruit, such as pear and peach, before easing into a more marked expression of pear brandy. The finish, both saline and delicately spicy, reveals distinct notes of white pepper. The structure is restrained rather than powerful, with good volume and long-lasting aromas.

DINING

PAIRING

Clos des Goisses is a very fine wine before being a very fine Champagne. It is a memorable match for strong-flavoured dishes, such as fish, lobster, and even soft cheeses in a few years' time. Bottles will often benefit from being decanted into a carafe.

STORING

Already cellar-aged for eight years, and released to market only when perfectly mature, this wine can be kept for several decades and will continue to develop magnificently in a cool, dark place in conditions resembling those of a good cellar.

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