



1522

PHILIPPNAT

CHAMPAGNE



THE BLEND

85% Pinot Noir
15% Chardonnay

Bottles: 1 441

CLOS DES GOISSES JUSTE ROSÉ 2015

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

VINTAGE

It was clear since the summer that 2015 was going to be an exceptional vintage, different from the classic vintages. A relatively cool spring indicated that the grapes would be harvested on the usual dates, in the third week of September, which was indeed the case. However, there was no forewarning of an extremely dry summer, the driest in decades, accompanied by exceptionally sunny weather.

The vineyard was therefore in the relatively rare position, in the Champagne region, of suffering strong water stress until early September, when some welcome rainfall arrived to boost the vines' metabolisms and ensure satisfactory ripening. In our Mareuil-sur-Ay, Ay and Avenay sectors, the harvest then took place in totally dry conditions, with the rains at the end of September only affecting us in the evening of the final day.

In our mostly south-facing hillside vineyards, yields are low to moderate, ensuring optimal concentration. Grape maturity was well above the usual average, but without reaching extremes: between 11 and 12% potential alcohol in the Clos des Goisses, and 10.5 to 11% elsewhere.

CRAFTING

VINIFICATION

Partial and traditional vinification in wooden barrels (71%) adds greater complexity, while avoiding premature oxidation. The wine does not undergo any malolactic fermentation so as to preserve the natural acidity that balances the great power of the terroir.

For the 2015 vintage, 28% of wines were vinified using the rosé de saignée method, with cold pre-fermentation maceration. The very low dosage (4.5 g/l) allows the wines to express their full vinosity, so distinctive of this exceptional vineyard.

AGEING

Prolonged ageing at a constant temperature (12°C) in the House's cellars.

TASTING

TO THE EYE

Subtle and delicate coppery pink in colour.

TO THE NOSE

An initial floral nose, dominated by notes of violet, that opens up to hints of citrus and red fruit on aeration.

TO THE MOUTH

Full and intense. On the palate, its liveliness is marked by aromas of citrus fruit and Sicilian blood orange, enhanced by hints of black fruit. The long, spicy finish adds a touch of finesse and elegance.

DINING

PAIRING

A great Champagne but above all a great wine, Clos des Goisses Juste Rosé is to be paired with haute cuisine, to create memorable moments when served with the finest dishes, such as roast pigeon with raspberry flavours.

STORING

Clos des Goisses Juste Rosé has already been aged for nine years in our cellars and has now reached perfect maturity. It will keep well for several decades in a cool, dark place in conditions resembling those of a good cellar.

www.philipponnat.com

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