



PHILIPPNAT

CHAMPAGNE

# Clos des Goisses 2008

AVAILABLE NOW!



vinous | **98** points

“One of the highlights of this important Champagne vintage, Philipponnat’s 2008 Extra Brut Clos des Goisses is fabulous. Rich, ample and yet also full of the tension that makes the Champagnes of this year so appealing, the 2008 Goisses is crystalline and incredibly pure. Clos des Goisses has a track record of aging brilliantly for decades. Even knowing that, I am surprised by how harmonious the 2008 is at this early stage in its life...Don’t miss it!”

— Antonio Galloni,  
*Vinous* (December 2017)

Decanter | **96** points

“Terrific expression of a complex range of citrus scents, confit of lemon and a touch of bergamot. The palate is stunning...The fruit is ideally subtly ripe in classic cooler conditions, but also mineral-stamped in the Clos ‘tradition’. The 2008 has everything – a true great.”

— Michael Edwards,  
*Decanter* (September 18<sup>th</sup>, 2017)

#### GRAPE VARIETIES

45% Pinot Noir and  
55% Chardonnay.  
An atypical blend for Clos  
des Goisses, which has been  
driven by Pinot Noir for the  
last fifty years.

#### VINIFICATION

Partial vinification in wooden  
barrels (75%), no malolactic  
fermentation. Bottled in June  
2009. Dosage Extra Brut  
(4.25 g/litre). Disgorged in  
April 2017.

MONT DE MAREUIL, where Clos des Goisses is located, has been planted with vines since the 16th century. The Domaine was acquired by Philipponnat in 1935, and immediately became its jewel. It has a difference in altitude of 60 meters at its highest point, giving it a gradient that varies between 30 and 45 degrees. With a full southern exposure, sun strikes the soil at a perpendicular angle, maximizing heat and luminosity. Most of the plots are cultivated manually as the steep slopes prevent the use of mechanical equipment. No herbicides or synthetic pesticides are used.

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