

## Champagne Philipponnat

### *Clos des Goisses Brut*



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. Aged for 8 to 10 years 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. The first clos and first terroir to be vinified and blended separately, Clos des Goisses is unique and instantly recognizable for its extremely steep slope. Its walled 5.5 hectare vineyard is not only the oldest in Champagne, but also the steepest, at 45°. This explains the origin of its name: in the local dialect, "Gois" means a very steep slope. This exceptional terroir with chalky soil is ideally situated facing due South, on Mareuil sur-Ay's best hillside.

**Grape varieties :** 45% Pinot Noir and 55% Chardonnay

**Altitude :** 100m ASL

**Vineyard age :** 45 yrs old

**Exposure :** South

**Soil :** Chalk

**Dosage at disgorgement :** 4.25 g/l

**Alcohol :** 13%

#### **Tasting notes :**

Bright gold with fine and delicate froth. An overall elegant wine. The first nose is floral with notes of linden tea, followed by toasted notes of cacao, blond tobacco and vanilla. A very full structure calling to mind candied white fruit. It is elegant on the palate, with good minerality, toasted and smoked notes, and lingering aromatic persistence. Clos des Goisses is a very fine wine before being a very fine champagne. A perfect and unforgettable match for strong-flavoured dishes such as game, truffles, caviar and soft cheeses. It should be decanted into a carafe before being served to allow it to breathe.

#### **Press Notes**

##### **Decanter**

2010	98 points
2009	93 points
2008	96 points
2007, 2006	94 points

##### **The Wine Advocate**

2010	94 points
2009, 2008	96+ points
2007	95 points

##### **Wine Spectator**

2010, 2007,	93 points
2006	
2008	95 points
2005	92 points

##### **James Suckling**

2005	95 points
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##### **AG Vinous**

2011	93 points
2009	94-96 points
2008	98 points
2007, 2003	95 points
2006	96 points
2005	94 points

##### **Wine Enthusiast**

2010	100 points
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##### **Wine & Spirits**

	95 points
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2008

2007

91 points

