# Banville Wine Merchants

### Champagne Philipponnat

#### Clos des Goisses Extra-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	Press Notes	
Altitude : 100m ASL	Decanter	
	2013, 2008	96 points
Vineyard age : 45 yrs old	2012	95 points
E	2011, 2007,	94 points
Exposure : South	2006 2010	00 pointo
Soil : Chalk	2010	98 points 93 points
Dosage at disgorgement : 4.25 g/l	The Wine Advocate	
Alcohol : 13%	2013	98 points
	2012	97+ points
Tasting notes :	2010	94 points
Bright gold with fine and delicate froth. An overall	2009, 2008 2007	96+ points 95 points
elegant wine. The first nose is floral with notes of		90 points
linden tea, followed by toasted notes of cacao, blond tobacco and vanilla. A very full structure	Wine Spectator	
calling to mind candied white fruit. It is elegant on	2011, 2010,	93 points
the palate, with good minerality, toasted and	2007, 2006	
smoked notes, and lingering aromatic persistence.	2008	95 points
Clos des Goisses is a very fine wine before being a	2005	92 points
very fine champagne. A perfect and unforgettable	James Suckling	
match for strong-flavoured dishes such as	2013	97 points
game, truffles, caviar and soft cheeses. It should be	2005	95 points
decanted into a carafe before being served to allow it to breath.	AG Vinous	
	2014, 2009	94-96 points
	2013	98 points
	2012	97 points
	2011	93 points
	2008	98 points
	2007, 2003	95 points
	2006	96 points
	2005	94 points

### www.banvillewine.com



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