

Champagne Philipponnat

Clos des Goisses Extra-Brut

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.

Grape varieties 45% Pinot Noir and 55% Chardonnay

Altitude 100m ASL

Soil Chalk

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.



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