

Champagne Philipponnat

Clos des Goisses Juste Rosé Extra-Brut

Traditional, partial vinification in wooden barrels (50%) with no malolactic fermentation.

Grape varieties 55% Pinot Noir and 45% Chardonnay

Altitude 100m ASL

Soil Chalk

Alcohol 13%

Tasting notes

Raspberry, strawberry and almond milk with aromas of candied pink grapefruit peel. Rich and precise texture combined with subtle fruitiness with a slight tannic presence. The cuvée is also particularly enjoyable with steak, veal, lamb, and fish.



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