



# PHILIPPONNAT

CHAMPAGNE

## CLOS DES GOISSES 2014 VINTAGE

*From the Champagne region's most exceptional hillside vineyard.*



### CRAFTING

#### THE BLEND

71% Pinot Noir and 29% Chardonnay.

#### VINIFICATION

The 5.83 hectare vineyard protected by walls is one of the region's few "clos" and the oldest and steepest in Champagne. In a perfect position facing due south, it stands on the best hillside in Mareuil-sur-Ay. It really is an exceptional terroir where the chalky bedrock is very close to the surface. Partial vinification (64%) in wooden barrels 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.

#### AGING

Lees aged for eight years in the bottle, also referred to as second fermentation or "prise de mousse", 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.

### TASTING

#### TO THE EYE

Beautiful golden colour with a lovely, persistent ring of bubbles.

#### TO THE NOSE

Initially the nose is very fresh and expressive, presenting notes of yellow fruit, mirabelle plum and greengage. On being left to breathe, floral notes appear: vine and acacia blossom. The finish has a slightly roasted character.

#### TO THE MOUTH

Fruit-driven and intense, with an enveloping texture, notes of fresh fruit, honey and linden. The finish displays taut minerality and pleasant salinity.

### DINING

#### PAIRING

Clos des Goisses is a very fine wine before being a very fine champagne. It is a perfect and unforgettable match for strong-flavoured dishes. It will go perfectly with fish or lobster and soft cheeses in a few years. Bottles will often benefit from being decanted into a carafe.

#### STORING

Cellar aged for many years and released for sale only when fully mature, it can be kept for several decades and will continue to develop magnificently under the right conditions.

### Inside knowledge

The first clos and first terroir to be vinified and blended separately, Clos des Goisses is unique and instantly recognisable for its extremely steep slope. Its slope reaches 45°, hence the origin of its name: in the local dialect, "Goisses" means a very steep slope.

### A word from the Cellar Master

2014: a year with weather full of surprises.

A mild and rainy autumn and winter were followed by a superb spring, warm, dry and sunny, leading to a very early bud break. Summer was particularly rainy and temperatures were autumnal from the end of August. Despite the rainy weather, grape soundness remained satisfactory, in particular with regard to grey rot which was not much in evidence. Neither powdery nor downy mildew had yet affected the grapes. The year was unusual in that sour rot and spotted wing drosophila appeared in certain sectors, yet not at Philipponnat. Due to fast picking and strict sorting during the harvest, the quality of our intake was very sound. The yield remained satisfactory due to the good weight of the clusters. The harvest took place from 13 to 25 September.

19,984 bottles 2,433 magnums 200 jeroboams

[www.philipponnat.com](http://www.philipponnat.com)