



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES 2006 VINTAGE

Produced from grapes grown in the Champagne region's most exceptional hillside vineyard



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 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.

A word from the Cellar Master

2006 was characterized by a mild winter and a very hot spring and summer. The slightly low rainfall marked a change in the trend of previous years, with little wind and moderate sunshine. An abundant harvest with grapes that ripened well, giving rise to supple, elegant and fruity wines.

CRAFTING

THE BLEND

65% Pinot Noir and 35% Chardonnay.

VINIFICATION

Partial vinification in wooden barrels (40%) 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

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.

TASTING

TO THE EYE

Pale gold with fine and delicate froth.

WITH THE NOSE

An aromatic nose with notes of elderflower and tobacco smoke.

WITH THE MOUTH

Its fresh but supple attack is typical of the 2006 vintage. The notes of red fruit (blackberry, elderberry) are prolonged by hints of toast and raspberry eau-de-vie. The finish is aromatic and lingering.

DINING

PAIRING

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. When young, it is an equally good match with shellfish and white meats. It should be decanted into a carafe before being served to allow it to breathe.

STORING

Cellar aged for at least eight years and put on the market only when perfectly mature, it can then be kept for several decades and will continue to develop magnificently in the right conditions.

www.philipponnat.com