



1522

PHILIPPONNAT

CHAMPAGNE

Clos des Goisses

L.V. 1999

Long Vieillessement



THE L.V. COLLECTION

A rare and original expression of old vintages.

« L.V. »

Long Vieillessement (long ageing)

« L.V. »: these two letters conceal treasures preserved by Philipponnat since the end of last century. Like a hallmark, they are a sign of recognition for lovers of unique Champagnes.

AN INTIMATE TRIBUTE TO TIME

The Clos des Goisses L.V. collection of old vintages, aged for over a quarter of a century, offers a promise of unparalleled quality and exclusivity.

Available in very limited quantities (only a few hundred bottles for each vintage), each L.V. vintage is disgorged six to nine

months before being released for sale. Presented in a numbered wooden box, the bottles are available for purchase through Philipponnat's network of loyal ambassadors. A few magnums of each vintage are also available.

FRESHNESS, THE OPERATIVE WORD

An intrinsically exceptional champagne, Clos des Goisses is also a perfect reflection of the unique characteristics of an unparalleled, pure chalk hillside, and Philipponnat's expertise in crafting wines. Mineral and intense, it stands out for its great freshness and remarkable fullness.

Kept for twenty-five years in optimal conditions deep in the House's cellars, the Clos des Goisses L.V. Collection features all the complexity

of Champagnes aged for years in the dark and at the ideal temperature of the chalk cellars, in addition to the characteristic freshness of the wine. The wines are protected from any oxidation before disgorgement by prolonged contact with the lees. Each L.V. vintage is disgorged six to nine months before being released for sale. The Extra-Brut dosage allows the aromatic personality of each vintage to be expressed, while preserving its minerality and vivacity.



CLOS DES GOISSES *L.V. 1999*

THE BLEND

59% Pinot Noir and 41% Chardonnay.

APPEARANCE

Pale gold in colour with silvery glints. The froth is fine and delicate.

NOSE

The nose is initially both mineral and smoky. Notes of salt, borage, nori seaweed and grilled almonds emerge with aeration.

PALATE

Fresh and round, with hints of honey, white nougat and dried fruit. This Clos des Goisses is appealing for its elegance and mineral intensity.

THE 1999 VINTAGE

The last year of the century was marked by variable weather conditions that nonetheless allowed the vines to flourish.

A fairly mild winter led to a wet spring, with temperatures that remained low. Fortunately, it gradually grew warmer, allowing flowering to take place in optimal conditions. The grapes then matured perfectly over the course of a warm, dry summer.

The harvest nonetheless took place in challenging conditions with destructive

rainfall from 17 September to 2 October. But the results of a fine summer were indisputable: the musts were clean, direct and ripe, with pure, well-balanced aromatic characteristics.

After a careful and lengthy crafting process, the finest wines of 1999 quite naturally achieved vintage status. Clos des Goisses, a vintage as it has been every year since 1988, produced a generous yield of 31,885 bottles and 2,055 magnums.

Quantities: 1,537 bottles disgorged in March 2024 - 60 magnums disgorged in March 2024



THE DOMAINE DU CLOS DES GOISSES

The Champagne region's most exceptional hillside vineyard.

Mont de Mareuil, where Clos des Goisses is located, has been planted with vine stock since the 16th century. The Domaine was acquired by Philipponnat in 1935, and immediately became its jewel.

The Clos des Goisses is 800 metres long, extending east from the village of Mareuil. It is very long and narrow, barely more than 100 metres wide, while the 60-metre change in elevation at the highest point gives it a slope that varies between 30 and 45%. As it is facing due South the sun strikes the soil at a 90-degree angle, maximizing heat and luminosity. Moreover, it benefits from a pure chalk soil that accumulates the heat. It is 1.5°C warmer than the average in the

Champagne region during the ripening season, which conditions would normally be found 400 kilometers farther south.

Clos des Goisses vineyard is 5.8 hectares wide and is planted with Pinot Noir and Chardonnay.

It is divided into 14 plots:

Pinot Noir: La Dure, Le Collet, Les Valofroys Noirs, Montin, Le Chalet, Les 28 Verges, Les Petits Cintres, Les Grands Cintres, Les Jolivets Noirs

Chardonnay: Les Valofroys Blancs, Les Jolivets Blancs, L'Ecluse, La Croix des Goisses, Le Bout des Goisses.



