



1522

PHILIPPONNAT

CHAMPAGNE

Clos des Goisses

L.V. 2000

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 middle of the 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 exceptional Champagne if ever there was one, Clos des Goisses is a perfect reflection of the unique character of the south-facing hillside of pure chalk from which it hails. Philipponnat's winemaking expertise yields a Champagne that is both mineral and intense, distinguished by remarkable freshness and impressive depth.

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. 2000*

THE BLEND

61% Pinot Noir and 39% Chardonnay.

APPEARANCE

Golden

TO THE NOSE

An intense, expressive nose, dominated by aromas of dried fruit and honey. On aeration, delicate menthol notes add a touch of freshness and complexity.

TO THE MOUTH

The attack is well-balanced and delicious, marked by flavours of dried fruit and apricot jam. As the palate evolves it retains a lovely freshness, a sign of excellent balance.



THE 2000 VINTAGE: AN EMBLEMATIC VINTAGE

Winter and spring were warm, although this was balanced by a cool start to summer marked by frequent rainfall. The summer season improved over the final weeks. Grapes matured under cloudy skies. The south-facing exposure of the Clos was a key asset in this vintage, which was both warm and humid. The season ended with beautiful days, resulting in one of the warmest years (an average annual temperature of 12.1 °C), although it was not the sunniest.

Quantities: 924 bottles disgorged in March 2025



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





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