



1522

PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES 2015 VINTAGE

From the Champagne region's most exceptional hillside vineyard.



CRAFTING

THE BLEND

78% Pinot Noir and 22% Chardonnay.

VINIFICATION

The walled, 5.83-hectare vineyard is one of the region's few "clos" and the oldest and steepest in Champagne. Perfectly south-facing, it occupies the best hillside of Mareuil-sur-Ay and constitutes an exceptional terroir, where the chalk comes to the surface. Vinification 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. The extra-brut dosage (4.25 g/litre) gives full expression to this exceptional vineyard's vinosity and minerality.

AGEING

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.

TASTING

APPEARANCE

Bright gold in colour

TO THE NOSE

Initially expressive and rich, the nose presents floral notes of elderflower and sweet briar. On being left to breathe, a more complex character develops with notes of citrus and a hint of slightly spicy vanilla.

TO THE MOUTH

The palate is elegant and well-balanced. It displays notes of ripe citrus fruit, citron and Valencia orange. The finish is persistent and fresh with pleasant notes of white peach.

DINING

PAIRING

Clos des Goisses is a very fine wine before being a very fine Champagne. It is a memorable match for strong-flavoured dishes, such as fish, lobster, and even soft cheeses in a few years' time. Bottles will often benefit from being decanted into a carafe.

STORING

Already cellar-aged for eight years, and released to market only when perfectly mature, this wine can be kept for several decades and will continue to develop magnificently in a cool, dark place in conditions resembling those of a good cellar.

Inside knowledge

The first clos and first terroir from which grapes were vinified and blended separately, Clos des Goisses is unique and instantly recognisable for its extremely steep slope. This walled, 5.83-hectare vineyard is the oldest and steepest "clos" in Champagne. Its slope reaches 45°, hence the origin of its name: in the local dialect, "Gois" means a very steep slope. In a perfect position facing due south, it stands on the best hillside in Mareuil-sur-Ay and is a truly exceptional terroir with chalk lying at the surface.

Le mot du Chef de Caves

It was clear since the summer that 2015 was going to be an exceptional vintage, different from the classic vintages.

A relatively cool spring indicated that the grapes would be harvested on the usual dates, in the third week of September, which was indeed the case. However, there was no forewarning of an extremely dry summer, the driest in decades, accompanied by exceptionally sunny weather. The vineyard was therefore in the relatively rare position, in the Champagne region, of suffering strong water stress until early September, when some welcome rainfall arrived to boost the vines' metabolisms and ensure satisfactory ripening. In our Mareuil-sur-Ay, Ay and Avenay sectors, the harvest then took place in totally dry conditions, with the rains at the end of September only affecting us in the evening of the final day.

In our mostly south-facing hillside vineyards, yields were low to moderate, ensuring optimal concentration. Grape maturity was well above the usual average, but without reaching extremes: between 11 and 12% potential alcohol in the Clos des Goisses, and 10.5 to 11% elsewhere.

18,285 bottles 1981 magnums 200 jeroboams

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