



PHILIPPONNAT

CHAMPAGNE

*Clos des Goisses*

2014 VINTAGE







# Clos des Goisses

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From the Champagne region's most exceptional hillside vineyard.

## DOMAINE DU CLOS DES GOISSES

A truly exceptional terroir

### HISTORY

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

### GEOGRAPHY

The Clos des Goisses vineyard is 5.83 hectares wide and is planted with Pinot Noir and Chardonnay. It spreads from the village of Mareuil towards the East over 800 meters. Clos des Goisses is particularly stretched: its width does not exceed 100 meters, while its difference of height is 45 meters at most with a slope of 30 to 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 can normally be found 400 kilometers farther south.

### CULTIVATION

Due to the steep slope winery work in the Clos des Goisses is almost entirely done by hand, and the vines are trained with particular care. No insecticides nor synthetic herbicides are used. Weeds are controlled with traditional mechanical methods, tilling and hoeing by hand the steepest slopes.

### A LOOK BACK ON 2014

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.



### 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.

### TASTING

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

Initially the nose is very fresh and expressive, presenting notes of yellow fruit, mirabelle plum and greengage. With air, floral notes appear: vine and acacia blossom. The finish has a lightly toasted character.

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

### DINING

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.

19,984 bottles, 2,433 magnums, 200 jeroboams



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