



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES EXTRA BRUT 2014



The Philipponnat family have been winegrowers since 1522 when they purchased land in Aÿ and Mareuil-sur-Aÿ. In 1935, the family acquired the renowned Clos des Goisses Vineyard, which is the source of Champagne’s first single-vineyard wine. Today 15th generation Charles Philipponnat leads the house, cementing over 500 years producing Pinot Noir focused champagne of elegance and style. Philipponnat wears the mantles of both grower and house, using a terroir-focused approach and centuries of expertise to craft a range of extraordinary champagnes incorporating artisanal methods that elevate the health of the land and the sophistication of the wine.

WINE NOTES

The unparalleled Clos des Goisses Vineyard, Champagne’s first single-vineyard wine, is one of a small handful of revered wines sought by collectors worldwide. This 5.5 hectare parcel faces due south and has a steep 45 degree slope for which it is named – Goisses means a very steep slope in the local dialect. 2014 started with a superb warm, dry and sunny spring that led to a very early bud break, but summer brought rain and cooler temperatures. Due to fast picking and strict sorting during the harvest (September 13-25), the quality was very high.

TASTING & PAIRING

Lovely, persistent bubbles bring fresh Mirabelle plum, herb and acacia blossom aromas, which lead to an intense and fruit-driven palate with layers of texture and minerality. This complex, mouth-filling wine continues to evolve with aeration and finishes with a pleasant salinity. Pairs well with strong-flavored dishes, oysters, sushi, caviar, tempura preparations and rich, soft cheeses.

TECHINICAL DETAILS

Vineyards:

Clos des Goisses

Disgorged:

March 2023

Vinification:

Partial vinification (64%) in oak barrels gives more complexity without premature oxidation. Avoiding malolactic conversion allows the natural acidity to balance the powerful character of terroir

Dosage:

4.5 g/L

Alcohol:

12.5%

Composition:

71% Pinot Noir, 29% Chardonnay

Pack:

3/750ML

Maturation:

8 years

SUSTAINABILITY

