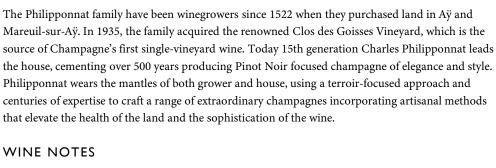


PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES EXTRA BRUT 2014



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.

Pack:

3/750ML

TECHINICAL DETAILS

Vineyards: Disgorged:
Clos des Goisses March 2023

Vinification:

Partial vinification (64%) in oak barrels gives more

complexity without premature oxidation. Avoiding
malolactic conversion allows the natural acidity to

12.5%

Composition:

balance the powerful character of terroir

71% Pinot Noir, 29% Chardonnay

Maturation: 8 years

SUSTAINABILITY







