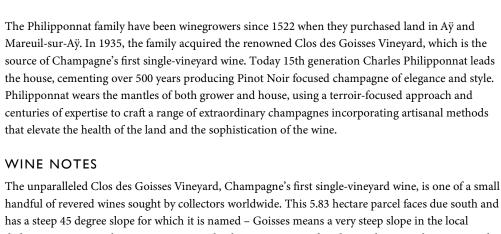


PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES EXTRA BRUT 2015



handful of revered wines sought by collectors worldwide. This 5.83 hectare parcel faces due south and dialect. In 2015, a cool spring gave way to the driest summer in decades. Early September rain eased vine stress and supported full ripening ahead of the mid-September harvest. Low to moderate yields ensured optimal concentration in grapes and powerful finished wine.

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 strongflavored dishes, oysters, sushi, caviar, tempura preparations and rich, soft cheeses.

Pack:

3/750ML

TECHINICAL DETAILS

Vineyards: Disgorged: March 2024 Clos des Goisses Vinification: Dosage:

Full vinification in oak barrels gives more 4.5 g/L complexity without premature oxidation. Avoiding Alcohol: malolactic conversion allows the natural acidity to 12.5% balance the powerful character of terroir

Composition:

78% Pinot Noir, 22% Chardonnay

Maturation: 8 years

SUSTAINABILITY









IPPON