



# PHILIPPONNAT

CHAMPAGNE

## CLOS DES GOISSES EXTRA BRUT 2016



The Philipponnat family have been winegrowers in Champagne since 1522, when they first acquired land in Aÿ and Mareuil-sur-Aÿ. Their legacy includes the iconic Clos des Goisses, purchased in 1935 and home to Champagne’s first single-vineyard cuvée. Today 15th generation Charles Philipponnat leads the house, cementing over 500 years producing Pinot Noir focused champagne of freshness, minerality and intensity. Philipponnat wears the mantles of both grower and house, using a terroir-focused approach, centuries of expertise and incorporating modern technologies to craft a range of extraordinary champagnes that elevate the health of the land and the sophistication of the wine.

### WINE NOTES

The unparalleled Clos des Goisses vineyard produces one of a handful of revered wines sought by collectors worldwide. This 5.83 hectare parcel faces due south with a steep 45 degree slope for which it is named – Goisses means a very steep slope in the local dialect. The 2016 vintage was initially marked by significant rain and frost, but finished with warm, sunny conditions, which gave wines of great freshness, delicacy and minerality. Chardonnay brings flowers and freshness and Pinot Noir delivers power and length to the finished wine.

### TASTING & PAIRING

Lovely, persistent bubbles bring elderflower, white fruit, salted caramel and ginger aromas, which lead to an intense and fruit-driven palate with layers of texture and minerality. This complex, mouth-filling wine evolves with aeration and finishes with salinity and a delicate spice note. Pairs well with strong-flavored dishes, oysters, sushi, caviar, tempura preparations and rich, soft cheeses.

### TECHINICAL DETAILS

*Vineyards:*

Clos des Goisses

*Disgorged:*

March 2025

*Vinification:*

Full vinification 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:*

68% Pinot Noir, 32% Chardonnay

*Pack:*

3/750ML, 1/1.5L

Wood cellar box

*Maturation:*

8 years

### SUSTAINABILITY

