



PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES JUSTE ROSÉ EXTRA BRUT 2015

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 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 Juste Rosé is a tiny bottling, a rosé champagne expression from the region’s most exceptional terroir. 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

Fine, persistent bubbles bring violets, citrus and red fruit aromas, which lead to an elegant and fresh palate with blood orange and black berries. This intense, racy wine finishes with subtle spice notes. Pairs well with roasted meats and poultry, tuna tartare, caviar and rich, soft cheeses.

TECHINICAL DETAILS

Vineyards:

Clos des Goisses

Maturation:

9 years

Vinification:

71% vinification in oak barrels gives complexity without premature oxidation. Avoiding malolactic conversion allows the natural acidity to balance the powerful character of terroir

Disgorged:

March 2025

Dosage:

4.5 g/L

Composition:

85% Pinot Noir, 15% Chardonnay
28% vinified as rosé de saignée

Alcohol:

12.5%

Pack:

3/750ML



SUSTAINABILITY

