



Clos des Goisses

2012 VINTAGE

From the Champagne region's most exceptional hillside vineyard.

DOMAINE DU CLOS DES GOISSES

A truly exceptional terroir

HISTORY

Mont de Mareuil, where Clos des Goisses is located, has been planted with vines since the 16th century. The Domaine was acquired by Philipponnat in 1935, and immediately became its jewel.

GEOGRAPHY

The Clos des Goisses vineyard is 5.83 hectares wide and is planted with Pinot Noir and Chardonnay. It spreads from the village of Mareuil towards the East over 800 meters. Clos des Goisses is particularly stretched: its width does not exceed 100 meters, while its difference of height is 45 meters at most with a slope of 30 to 45%. As it is facing due South the sun strikes the soil at a 90 degree angle, maximizing heat and luminosity. Moreover, it benefits from a pure chalk soil that accumulates the heat.

It is 1.5°C warmer than the average in the Champagne region during the ripening season, which conditions can normally be found 400 kilometers farther south.

CULTIVATION

Due to the steep slope winery work in the Clos des Goisses is almost entirely done by hand, and the vines are trained with particular care. No insecticides nor synthetic herbicides are used. Weeds are controlled with traditional mechanical methods, tilling and hoeing by hand the steepest slopes.

A LOOK BACK ON 2012

At Philipponnat, the harvest lasted from 13 to 24 September. Winter and spring frosts, cold weather just after flowering and shatter limited the volume of the crop and increased the concentration. Wet weather in July increased the workload, especially weeding. Fortunately, the end of the season was ideal, resulting in outstanding quality, particularly in the Pinot Noir, where the high sugar content (from 11.5° to over 12°) was combined with a highly satisfactory acidity.



THE BLEND

Clos des Goisses 2012 is composed of 61% Pinot Noir and 39% Chardonnay.

VINIFICATION

Partial vinification (62%) in wooden barrels leads to more complexity without premature oxidation.

Lees aged for eight years in the bottle, also referred to as second fermentation or "prise de mousse", at a constant temperature of 12°C in the House's historic cellars

Dosage extra-brut (4,25 g/litre)

TASTING

Bright gold, fine effervescence forming a persistent bead.

Elegant and fruity with notes of raspberry and raspberry eau-de-vie. The finish is delicious with notes of praline, frangipane, sponge cake and pastry cream.

The attack is fresh and pure. The mouth is very elegant and expresses slightly mentholated notes. The finish is long and mineral.

DINING

Clos des Goisses is a very fine wine before being a fine champagne. It is a perfect and unforgettable match for strong-flavoured dishes.

It will go perfectly with fish or lobster and soft cheeses in a few years. Bottles will often benefit from being decanted into a carafe.

13296 bottles, 1976 magnums, 300 jeroboams