



1522

PHILIPPONNAT

CHAMPAGNE

CLOS DES GOISSES JUSTE ROSÉ 2014

The rosé Champagne that expresses the intensity of an exceptional terroir



Inside knowledge

Clos des Goisses Juste Rosé 2014 is the tenth rosé cuvée from Clos des Goisses since 1999. Already legendary for collectors and connoisseurs, only 2 to 3 thousand bottles of each vintage are produced.

A word from the Cellar Master

2014: a year with weather full of surprises.

A mild and rainy autumn and winter were followed by a superb spring, warm, dry and sunny, leading to a very early bud break. Summer was particularly rainy and temperatures were autumnal from the end of August.

Despite the rainy weather, grape soundness remained satisfactory, in particular with regard to grey rot which was not much in evidence. Neither powdery nor downy mildew had yet affected the grapes. The year was unusual in that sour rot and spotted wing drosophila appeared in certain sectors, yet not at Philipponnat. Due to fast picking and strict sorting during the harvest, the quality of our intake was very sound. The yield remained satisfactory due to the good weight of the clusters. The harvest took place from 13 to 25 September.

CRAFTING

THE BLEND

80% Pinot Noir and 20% Chardonnay

VINIFICATION

Partial and traditional vinification in wooden barrels (70%) leads to more complexity without premature oxidation. Wines do not go through malolactic fermentation: their natural acidity compensates for the power of the terroir.

For the 2014 vintage, 30% of the wines were vinified as rosé de saignée, with cold pre-fermentation maceration. The very low dosage (4.5 g/litre) gives full expression to the viscosity and minerality of this exceptional vineyard.

AGEING

An extended aging at a constant temperature of 12°C in the House's historic cellars in Mareuil-sur-Ay.

TASTING

TO THE EYE

Very pale pink, persistent bead, very fine foam.

TO THE NOSE

The initial nose is very elegant, with notes of mandarin and pomegranate juice. Upon aeration, the second nose reveals spicier notes of white pepper.

TO THE MOUTH

Fresh and silky, the fruity aromas of mandarin blend with notes of vine peach and a slight spicy touch. The finish reveals a pleasant mineral tension brought by the rosé de saignée.

DINING

PAIRING

A very fine wine before being a very fine champagne, Clos des Goisses Juste Rosé is particularly well suited for fine dining. It is a perfect and unforgettable match for strong-flavoured dishes. Roast pigeon flavoured with raspberries.

STORING

Cellar aged for nine years and put on the market only when perfectly mature, Clos des Goisses Juste Rosé can then be kept for several decades.

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