



PHILIPPONNAT

CHAMPAGNE

Decanter

CLOS DES GOISSES 2008: 96 PTS.

“TERRIFIC EXPRESSION OF A COMPLEX RANGE OF CITRUS SCENTS, CONFIT OF LEMON AND A TOUCH OF BERGAMOT. THE PALATE IS STUNNING (...). THE FRUIT IS IDEALLY SUBTLY RIPE IN CLASSIC COOLER CONDITIONS, BUT ALSO MINERAL-STAMPED IN THE CLOS’ TRADITION.”

“THE 2008 HAS EVERYTHING – A TRUE GREAT.”

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Philipponnat, Clos de Goisses, Champagne 2008

    4 shares

D Tasted by Michael Edwards, (at Ham Yard, London, 18 Sep 2017)
Part of Philipponnat Champagne: For those in-the-know

 Shimmering pale gold with green flecks. The slight majority of Chardonnay is a fine decision, as unlike a lot of '08s, the wine is already a pleasure to drink - but it will continue to live a long and distinguished life. Terrific expression of a complex range of citrus scents, confit of lemon and a touch of bergamot. The palate is stunning, with a promise of burgeoning flavours into the 2030s. The fruit is ideally, subtly ripe in classic cooler conditions, but also mineral-stamped in the Clos' tradition. The 2008 has everything - a true great.

Drinking Window 2019 - 2035



Producer	Philipponnat	Vintage	2008	55% Chardonnay
Wine Type	Sparkling	Colour	White	45% Pinot Noir
Country	France	Region	Champagne	
Sweetness	Dry	Closure	Cork	
Alcohol	12.00%	Body	Medium	
Time in Oak	8 months	Oak	Oaked	



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PHILIPPONNAT CHAMPAGNE: FOR THOSE IN-THE-KNOW

[Michael Edwards](#)

June 21, 2017

Read about the history of the Philipponnat Champagne house, including its coveted Clos des Goisses vineyard, and find out which wines our expert, Michael Edwards, rated most highly in a recent tasting hosted by the merchant Justerini & Brooks in London.

Philipponnats have lived around Mareuil-sur-Äy for 500 years. The bijou house dating from 1910 is revered for its 5.5 hectare walled vineyard, **Clos des Goisses**.

This pre-eminent single vineyard in **Champagne** produces mainly great **Pinot Noir**, and a vintage wine from its fruit has been made almost every year for nearly a century.

Goisse in old French means ‘toil’ – apt, as the slopes are very steep at an incline of up to 45%, making them onerous to till in springtime.

Yet this is a dream vineyard overlooking the protective Marne canal, and in the distance the Côte des Blancs.

Facing due-south, its grapes catch the rays of the sun from dawn to dusk, gaining an extra degree of sugar maturity unmatched in the Marne Valley.

The Clos’ wines once overshadowed the other cuvées of the house, but Charles Philipponnat is now making some arresting wines at all price points.

The approach is quite Burgundian, artisanal with a deep feeling for Mareuil’s sturdy terroir.

But the winemaking is very Champenois, displaying the deft art of assemblage. Oak is used judiciously, never obscuring the wines, and partial non-malolactic fermentation ensures freshness.

There’s no formula, each wine made according to the demands of the harvest.

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Read more at <http://www.decanter.com/wine-reviews-tastings/philipponnat-champagne-tasted-371250/#V02pLPAtJCyhtd1M.99>