



# Philipponnat Clos des Goisses

AOC Champagne, 2005

3000 ml

**CHF 1'290.-**

Art. nr. 60043905

An intense pale golden yellow colour. The bead is consistent, with fine, dense rapid bubbles, and the effervescence is concentrated. Very pleasant nose of brioche, marzipan and Williams pear. On palate the feel of the bubbles is silky and creamy with a nice freshness underneath. Toasty, nutty finish.

Origin:	<b>France / Champagne</b>
Place name:	<b>Clos des Goisses</b>
Grape variety:	<b>Pinot noir, Chardonnay</b>
Maturity:	<b>5 to 15 years</b>
Serving temperature:	<b>10 to 12 °C</b>
Vinification:	<b>bottle fermentation</b>
Harvest:	<b>hand-picking, strict selection</b>
Volume:	<b>12.0 %</b>
Vinum:	<b>18</b>