



DEPUIS 1584

# GOSSET

## CHAMPAGNE

### 2016 GRAND MILLÉSIME BRUT

#### WINERY

Champagne Gosset produces dynamic, textured cuvées that reflect their sourcing, primarily Grand and Premier Cru vineyards. By following a winemaking philosophy that minimizes inputs beyond what the grapes provide (e.g. no malolactic fermentation), the winery continues a family legacy of excellence that started in 1584, making it the oldest wine house in Champagne.

#### WINE

Grand Millesime is a vintage-dated, brut-style cuvée crafted to spotlight an exciting aspect of a particular vintage using Gosset's minimalist winemaking philosophy.

#### VINTAGE NOTES

July creates the bouquet, August creates the must. This Champagne region saying nicely sums up the 2016 growing season, with a cool start to the summer and a warm, sunny end of season. These conditions are ideal for producing great vintages in Champagne.

#### WINEMAKING

The majority of the blend is made up of Chardonnay, which creates finesse and elegance, while the Pinot Noirs add fruitiness and structure. Bottled at the end of the spring following the harvest. The dosage is adjusted with precision to preserve the balance between freshness, fruit and vinosity without masking the wine's character

and purity.

#### TASTING NOTES

Pale-yellow with green hints. Nose opens with fresh fennel, star anise, and mint, developing into poached pears and almonds. The palate shows elegant entry, with mirabelle plums, rhubarb and apples creating mid-palate density. Fresh, tart finish with the fine bitterness characteristic of Grands Crus adds elegance.

#### DECODING DISGORGEMENT DATES



Lot numbers appear on each case, as well as lightly printed on the bottom of each bottle.

Lot numbers have seven digits: for example, from the Grand Rosé bottle above: L 508 2110.

- The first number refers to the year the wine was disgorged, in the case of the example, 2015.
- The next two digits refer to the week in the year, in the case above, the 8th week of the year, (February 2015).



#### VINEYARD

Region:	Champagne
Villages:	Ambonnay, Aÿ, Chamery, Cramant, Mailly, Vertus, Le Mesnil-sur-Oger, Passy, Pierry, Trépail
Soil:	Chalk
Eco-Practices:	Sustainable Vegan

#### WINEMAKING

Varietals:	61% Chardonnay, 39% Pinot Noir
Malolactic Fermentation:	None
Tirage:	June 2017
Aging:	4 years minimum on the lees, followed by at least 6 months in bottle after disgorgement

#### TECHNICAL DETAILS

Alcohol:	12%
Dosage:	4.0 g/L

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