



DEPUIS 1584

GOSSET

CHAMPAGNE

2012 CELEBRIS BLANC DE BLANCS

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

The very first edition of Gosset Celebris Blanc de Blancs Vintage. The Chardonnays were particularly suited to the desired balance for a Gosset Celebris cuvée. This exceptional cuvée is distinguished by its rarity. It is a limited edition of 15,000 bottles.

WINEMAKING

Celebris Blanc de Blancs is fermented traditionally with no use of barrels or malolactic fermentation, and further aged for an incredible 9 years on the lees in the cellar imparting exceptional texture and complexity to the wine.

TASTING NOTES

The color is golden with emerald reflections and particularly fine bubbles. The nose is fresh, with a hint of menthol spicing up the fruity aromas of pink grapefruit and frangipane. The attack is clear and fresh with a touch of lemon. On the mid-palate, the wine evokes a range of gourmet aromas: apples baked in salted butter, tart tatin, far breton... This subtle complexity is enhanced by a spicy touch of candied ginger and star anise. The long, tonic and mineral finish evokes fresh pineapples with a touch of citrus.

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).
- The final four numbers refer to the specific lot of the wine.



VINEYARD

Region: Champagne

Villages: Ambonnay, Avize, Cramant, Cumières, Passy-sur-Marne, Trépail, Vertus, Villers-Marmery, Le Mesnil-sur-Oger

Soil: Chalk

Eco-Practices: Sustainable; Vegan

WINEMAKING

Varietals: 100% Chardonnay

Malolactic Fermentation: None

Tirage: Cellared in 2013
9 years on the lees

Aging: 9 months in the cellar following disgorgement

Disgorgement: March 2022

TECHNICAL DETAILS

Alcohol: 12%

Dosage: 7 g/L

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SINCE 1978

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