



DEPUIS 1584

GOSSET

CHAMPAGNE

GRAND BLANC DE BLANCS BRUT NV

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

Maison Gosset, whose roots are in Pinot Noir from Aÿ, created this 100% Chardonnay Champagne for the first time in 2011. It is a dynamic and crisp wine of great character, a Gosset style Blanc de Blancs

WINEMAKING

Always created at the start of spring, this Champagne highlights the more mineral character of the different Champagne terroirs that shape its personality. To obtain the bright radiance of the chalk, the Chardonnays are selected from various crus in places where the chalk breaks through to the surface in the Montagne de Reims, Vallée de la Marne. Bottled at the end of the spring following the harvest. 4 years minimum aging in the cellars. The dosage is adjusted with precision to preserve the balance between freshness and fruit without masking the wine's character and purity.

TASTING NOTES

Pale-yellow hue flecked with green. The first nose expresses white flowers, hawthorn, green apples and citrus. As the Champagne warms up, a hint of grapefruit peel comes to the fore, accompanied by ginger and star anise. On the palate, flavors of citrus fruit mingle with pineapple and finish with a sparkling saline note.

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:	Avize, Chouilly, Cramant, Villers-Marmery, Trépail
Soil:	Chalk
Eco-Practices:	Sustainable Vegan

WINEMAKING

Varietals:	100% Chardonnay
Malolactic Fermentation:	None
Tirage:	4 years minimum on the lees
Aging:	6 months in the cellar after disgorgement

TECHNICAL DETAILS

Alcohol:	12%
Dosage:	7.0 g/L

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