



DEPUIS 1584

GOSSET

CHAMPAGNE

2008 CELEBRIS ROSÉ 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

Celebris is Gosset's prestige cuvée, the culmination of Gosset's style and only produced in the best vintages with potential for great dynamism, depth and agability. Celebris launched with a 1988 vintage cuvée, sold for the first time in 1995. The Celebris Rosé generally includes a tiny percentage of still red wine from Grand Crus to add a delicate pink hue.

WINEMAKING

Celebris Rosé is fermented traditionally with no use of barrels or malolactic fermentation and further aged for an incredible 13 years on the lees in the cellar, imparting exceptional texture and complexity to the wine.

TASTING NOTES

A crystal-clear, luminous coppery shade that points to the many years spent ageing in cellars. Strawberry jam lifted by a spicy (black pepper) and menthol touch, lingering on with ripe summer fruits (peach, nectarine, apricot). A full-bodied tautness, with accords of ripe black cherry shot through with a blood orange note that

provides a flash of enticing tangy freshness. The blend is dominated by an iodine, salty finish reminiscent of the mineral crispness of the Chardonnay.

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, Aÿ, Bouzy, Cramant, Cuis, Cumières, Trépail, Vertus, Villers-Marmery
Soil:	Chalk
Eco-Practices:	Sustainable Vegan

WINEMAKING

Varietals:	72% Chardonnay, 28% Pinot Noir of which 8% is red wine (Ambonnay, Bouzy, Cumières)
Malolactic Fermentation:	None
Tirage:	Cellared in June 2019 11.5 years on the lees
Aging:	Minimum 6 years following disgorgement
Disgorgement:	April 2021

TECHNICAL DETAILS

Alcohol:	12%
Dosage:	6.5 g/L

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