



DEPUIS 1584

# GOSSET

## CHAMPAGNE

### GRAND ROSÉ 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

Grand Rosé is an elegant, charming and focused wine with a historic connection to one of the great ladies of Champagne, Suzanne Gosset, née Paillard. During her tenure as president of the house in the 1950's, she led a quality renaissance. Today, this brut-level wine is compelling with freshness and luscious red fruit dominance (wild strawberries and cream), which softly envelop the palate.

#### WINEMAKING

This rosé has a high percentage of Chardonnay, which creates freshness and precision, complemented by Pinot Noir vinified as both white and red base wines. The red wines are derived from different Champagne crus and are vinified and blended to obtain a very fine and crunchy fruit. 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 salmon-pink hue with bright, sparkling highlights. The first nose reveals aromas of citrus and Gariguette strawberries, then, as the Champagne warms up, subtle notes of red berries start to come through. The palate is well-built with a constant balance between the tension of the acidity and the smoothness of the fruit. The finish softly wraps us in aromas of strawberries and raspberries. The palate shows a nice roundness and lovely minerality.

#### 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, Aÿ, Bouzy, Chouilly, Verzenay, Villers-Marmery.  
**Soil:** Chalk  
**Eco-Practices:** Sustainable  
 Vegan

#### WINEMAKING

**Varietals:** 55% Chardonnay, 37% Pinot Noir, 8% Pinot Noir vinified as a red wine (Ambonnay, Bouzy, Cumières)  
**Reserve Wine:** 20%  
**Malolactic Fermentation:** None  
**Tirage:** Minimum 3 years on the lees  
**Aging:** 6 months in the cellar after disgorgement

#### TECHNICAL DETAILS

**Alcohol:** 12%  
**Dosage:** 8.0 g/L

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