



DEPUIS 1584

GOSSET

CHAMPAGNE

CUVÉE ZÉRO DOSAGE 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

The oldest Wine House in Champagne unveils a landmark creation, the first of its kind in its history: Gosset Zéro Dosage. It's the first time that we introduce a "zero dosage" in our history. It's a 2013 base wine, bottled in spring 2015 and disgorged after 10 years (spring 2025). Intended for the discerning wine connoisseur, this Champagne is a pared-down interpretation of Gosset's inimitable style. Gosset's first non-dosage Champagne, this cuvée brims with a radiant and vibrant freshness, delivering a taste experience that marries finesse with richness of flavour.

WINEMAKING

Based on the 2013 harvest, this cuvée was bottled after the base wines had spent more than a year maturing in vat, with a regular working of the lees from the first fermentation, including pumping over operations and re-suspension of the lees to enrich the wine. This prolonged contact with the lees has given the Champagne a full body, making it possible to dispense with dosage.

TASTING NOTES

Zesty and enveloping on entry to the palate, followed by notes of bergamot lemon and Canada apple, with a hint of salted butter caramel. The wine's upright, firm structure reveals a perfect balance of freshness and richness, before giving way to notes of Tarte Tatin. The finish is iodised, with delicate sweet bitters that elegantly extend the drinking experience.

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, Bouzy, Cumières, Cramant, Villers-Marmery, Rilly-la-Montagne

Soil: Chalk

Eco-Practices: Sustainable
Vegan

WINEMAKING

Varietals: 62% Chardonnay
38% Pinot Noir

Malolactic Fermentation: None

Tirage: Spring 2015, minimum 10 years on the lees

Disgorgment: Spring 2025

TECHNICAL DETAILS

Alcohol: 12%

Dosage: 0 g/L