



DEPUIS 1584

GOSSET

CHAMPAGNE

21 ANS DE CAVE A MINIMA, EXTRA-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

Proof that Champagne wines have tremendous ageability potential. The Gosset style at its very best. Thanks to a unique vinification method, our wines can undergo long maturation in the depths of our cellars while retaining exceptional freshness and a full aromatic expression. This Champagne goes beyond the boundaries already attained by the previous Comptes d'Âges cuvées.

WINEMAKING

The majority of the blend is made up of Chardonnay, which creates finesse and elegance, while the Pinot Noirs add fruitiness and structure. Bottled at the end of the spring following the harvest, and aged for a minimum of 21 years on the lees in the cellar. The dosage is carefully selected to preserve the balance between freshness, fruit and viscosity without masking the wine's character and purity.

TASTING NOTES

Golden in hue, reflecting maturity, with aromas of dried apricot and candied pineapple followed by chestnut honey. The palate is rich with plum, yellow fruit, and candied citrus, gaining structure with a hint of tobacco. A surprising mineral freshness and subtle salinity lift the finish in classic Gosset style.

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, Avenay-Val-d'Or, Avize, Aÿ, Bouzy, Chigny-les-Roses, Cramant, Cuis, Trépail, Vertus, Verzenay, Villers-Marmery

Soil: Chalk

Eco-Practices: Sustainable
Vegan

WINEMAKING

Varietals: 57% Chardonnay, 43% Pinot Noir

Malolactic Fermentation: None

Tirage: June 2021

Aging: 21 Years on lees in the cellar, then 6 months in the cellar after disgorgement

Disgorgement: 2022

TECHNICAL DETAILS

Alcohol: 12%

Dosage: 3.0 g/L