



DEPUIS 1584

GOSSET

CHAMPAGNE

2012 CELEBRIS 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

A fine wine before a fine Champagne. CELEBRIS was created in 1993 by former cellar master Jean-Pierre Mareigner, building on an idea by Albert Gosset. This cuvée, which represents the best of Champagne Gosset, was first sold in 1995 as a 1988 vintage. It quickly gained recognition alongside other top champagnes.

The 2012 vintage marks the 9th Gosset Celebris in the past 35 years and is a testament to the exceptional quality and freshness of the fruit.

WINEMAKING

Celebris is fermented traditionally with no use of barrels or malolactic fermentation and further aged for a minimum of 10 years on the lees in the cellar, imparting exceptional texture and complexity to the wine.

TASTING NOTES

A bright golden color with small, clear bubbles. The aroma is of fresh pears and citrus, including sweet oranges and grapefruit. As the Champagne warms up, it starts to smell like delicious pear and almond pie. This Champagne is well-structured, with depth, tension, and a nice density. On the palate, we taste citrus and vanilla, which then develop into flavors of gooseberries, raspberries, and yellow-fleshed red cherries. The finish is long and salty.

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, Avize, Aÿ, Bouzy, Cramant, Cuis, Grauves, Trépail, Louvois, Le Mesnil-sur-Oger, Villers-Marmery

Soil: Chalk

Eco-Practices: Sustainable
Vegan

WINEMAKING

Varietals: 70% Chardonnay, 30% Pinot Noir

Malolactic Fermentation: None

Tirage: Cellared in April 2013
10+ years on the lees

Aging: Minimum of 9 months following disgorgement

TECHNICAL DETAILS

Alcohol: 12%

Dosage: 5.5 g/L