

GRAND MILLÉSIME BRUT

2015 VINTAGE

A great vintage, an exceptional year. This cuvée is the reflection of remarkable harvests. It is this decisive criterion that allows us to see whether or not a beautiful vintage cuvée emerges. This Gosset Grand Millésime is only the third predominantly Pinot Noir, after the 1990 and 2006 vintages. That year, we chose plots where the Pinot Noirs were particularly fresh and fine. The chardonnays selected have been selected for their lively and aromatic character.

VINEYARD SOURCES: Ambonnay, Avenay, Avize, Bisseuil, Chavot, Cramant, Moussy, Noé les Mallets, Pierry, Trépail, Verzy, Villers Marmery

VARIETAL COMPOSITION: 59% Pinot Noir, 41% Chardonnay

VINIFICATION:

- Vinified and aged on lees to eliminate risk of premature oxidation
- Malolactic fermentation is carefully avoided in order to preserve all the natural fruit aromas of the wine and to allow the wines to undergo longer aging
- Blind trials to select the dosage to ensure balance between freshness, fruit and vinosity without masking the wine's personality and purity

TIRAGE: May 2016

AGING: 6 years on lees in cellar; 6+ months in bottle after disgorging

DISGORGEMENT: November 2021

ALCOHOL: 12%

RS (DOSAGE): 4 g/L

TASTING NOTES: An extremely fine and grouped effervescence. The dress is crystalline, luminous and slightly golden. The nose is fruity, fresh and tangy. Both greedy and elegant, it expresses pastry notes and aromas of fresh fruit: nougat, frangipane, candied orange and mirabelle plum. A delicate note of passe-crassane pear carrying a touch of Williams pear liqueur can be guessed. A tonic wine, with a nice tension around aromas of fresh fruits. Nectarine, yellow peach and a tangy note of rhubarb develop in the mouth. The end of the mouth is clean, frank, saline and mineral leaving a touch of bitterness and verbena.

CELLARMASTER NOTES: "We have taken advantage of this year of fresh and elegant wines to develop a vintage suited to moments of sharing." — Odilon de Varine

