



DEPUIS 1584

GOSSET

CHAMPAGNE

CUVEÉ SUZANNE GOSSET ROSÉ 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

As President of the House from 1955 to 1965, Suzanne Gosset played a pivotal role in its history, skillfully combining tradition and innovation. Under her leadership, the House, steeped in centuries of history, and was infused with a new, contemporary spirit.

Inspired by the world of perfumery, her other great passion, it was she who introduced the first transparent bottle for a rosé Champagne in 1947.

This bold move was inspired by her wish to showcase the purity and finesse of this exceptional wine by revealing its delicate and elegant color.

WINEMAKING

This rosé features a high proportion of Chardonnay for freshness, balanced by Meunier and Pinot Noir for structure and fruit. A red wine from Cumières adds pure, ripe fruit character. Base wines aged 9 months on lees before blending, with the cuvée maturing at least 60 months on second fermentation lees.

TASTING NOTES

With a coppery hue from extended aging, this Champagne offers aromas of cherry, plum, and ripe citrus. The palate is fresh and silky, balancing bright acidity with smooth fruit and a hint of minerality on the elegant finish.

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:	Aÿ, Bar-sur-Aube, Bouzy, Courmas, Cumières, Montgenost, Passy-sur-Marne, Tauxières, Vandières
Soil:	Chalk
Eco-Practices:	Sustainable Vegan

WINEMAKING

Varietals:	65% Chardonnay, 17% Meunier, 11% Pinot Noir, 7% red wine (Pinot Noir from the commune of Cumières)
Malolactic Fermentation:	None
Tirage:	Minimum 5 years on the lees
Aging:	12 months in the cellar after disgorgement

TECHNICAL DETAILS

Alcohol:	12%
Dosage:	11 g/L

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