



DEPUIS 1584

# GOSSET

CHAMPAGNE

GRANDE RÉSERVE



INDEPENDENT FAMILY HOUSE

*The oldest Wine House in Champagne: Aÿ 1584*



DEPUIS 1584

# GOSSET

## CHAMPAGNE

« This is our signature Champagne, the expression of the Gosset style. »

## GRANDE RÉSERVE BRUT



### THE ROLE OF THE CHAMPAGNE IN THE RANGE

With its elegant roundness and freshness, this Champagne has a very broad appeal. Its subtle, elegant structure is the typical expression of the wines from Champagne Gosset.

### APPEARANCE

Luminous, golden hue.

### NOSE

The nose shows freshness and fruit with notes of lemon meringue pie followed by yellow fruit such as Mirabelle plums. Then, as the Champagne warms up, aromas of plums with slightly honeyed and toasted notes start to come through.

### PALATE

The Champagne confirms its richness and volume. The Pinot Noir endows it with structure and depth. Hawthorn and white flower aromas fuse naturally together in a fine acidity sustained by citrus fruit.

### FOOD PAIRINGS

This Champagne is perfect for enjoying as an aperitif or served with a meal. It will pair nicely with simple, as well as more elaborate, dishes: gougères and cheese puff pastries (with the aperitif), or pâté en croûte, roasted chicken, poultry in a creamy sauce, Comté or Parmesan cheese.

### AWARDS & MEDALS

*L'Épicurien* 2022 - Gold medal

*The drink business* 2022 - Gold medal

*Wine spectator* 2022 - 93/100

*Falstaff* 2022 - 93/100

*Revue des Vins de France* 2021 - 92/100

The predominantly Pinot Noir blend creates a very fine fruit, refreshed by the Chardonnay endowing it with an elegant, mineral finish.

Bottled at the end of the spring following the harvest, 4 years minimum ageing in cellars. The dosage is adjusted with precision to preserve the balance between freshness, fruit and vinosity without masking the wine's character and purity.

**Architecture:** Chardonnay 45%, Pinot Noir 45 %, Meunier 10%

**Cellaring:** end of spring 2019 - 4 years minimum in cellar

**Disgorgement:** after disgorgement, the bottles are returned to the cellars to rest for at least 6 months to allow the wine to smoothly assimilate the dosage

**Villages:** Aÿ, Bouzy, Ambonnay, Le Mesnil-sur-Oger, Villers-Marmery...

**Dosage:** 8 g/l

You will find us on:

[www.champagne-gosset.com](http://www.champagne-gosset.com)



— EF —  
Excellence Française

f Champagne Gosset

@ champnegossetofficiel

in champagne-gosset

INDEPENDENT FAMILY HOUSE

The oldest Wine House in Champagne: Aÿ 1584