



DEPUIS 1584

GOSSET

CHAMPAGNE

GRAND BLANC DE BLANCS



INDEPENDENT FAMILY HOUSE

The oldest Wine House in Champagne: Ay 1584



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GOSSET

CHAMPAGNE

« Our first Blanc de Blancs,
illustrating the modernity of the Gosset
Champagne House. »



GRAND BLANC DE BLANCS BRUT

THE ROLE OF THE CHAMPAGNE IN THE RANGE

Maison Gosset, whose roots are in Pinot Noir from Aÿ,
created this 100% Chardonnay Champagne for the first time
in 2011. It is a dynamic and crisp wine of great character, a
Gosset style Blanc de Blancs

APPEARANCE

Pale-yellow hue flecked with green.

NOSE

The first nose expresses white flowers,
hawthorn, green apples and citrus.
As the Champagne warms up, a hint
of grapefruit peel comes to the fore,
accompanied by ginger and star anise.

PALATE

On the palate, flavours of citrus fruit
mingle with pineapple and finish with
a sparkling saline note.

FOOD PAIRINGS

This is the perfect Champagne for
serving as a summer aperitif or with a
meal. Pair it with oysters, sea scallops
(seared or served 'tartar'), white fish
tartar, risotto with parmesan shavings,
or even some young or fruity Comté
cheese.

AWARDS & MEDALS

Le point 2022 - 17/20

Tyson Stelzer 2021 - 94/100

Gilbert & Gaillard 2021 - 95/100

Wine Spectator 2020 - 95/100

Always created at the start of spring, this Champagne highlights the more mineral character of the different Champagne terroirs that shape its personality. To obtain the bright radiance of the chalk, the Chardonnays are selected from various crus in places where the chalk breaks through to the surface in the Montagne de Reims, Vallée de la Marne and the Côte des Blancs.

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

Architecture: 100% Chardonnay

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: Avize, Chouilly, Cramant, Villers-Marmery, Trépail...

Dosage: 7 g/l

You will find us on:

www.champagne-gosset.com



Excellence Française



Champagne Gosset



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