



DEPUIS 1584

GOSSET

CHAMPAGNE

GRAND MILLÉSIME 2016



INDEPENDENT FAMILY HOUSE

The Oldest Wine House in Champagne: Ay 1584



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GOSSET

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« A snapshot of the 2016 harvest through the filter of the Gosset style. »

GRAND MILLÉSIMÉ 2016 BRUT



THE ROLE OF THE CHAMPAGNE IN THE RANGE

« July creates the bouquet, August creates the must ». This Champagne region saying nicely sums up the 2016 growing season, with a cool start to the summer and a warm, sunny end of season. These conditions are ideal for producing great vintages in Champagne.

APPEARANCE

Pale yellow hue, indicative of great freshness, with delicate bubbles.

NOSE

Dominated by fresh aromas of fennel and star anise preceded by a touch of mint. As the wine warms, it reveals luscious aromas of poached pears, nougat and almonds.

PALATE

Elegant on entry to the palate. A bouquet of fresh fruit - mirabelle plums, rhubarb and Reinette apples - then emerges, offering a lovely density on the mid-palate. The finish is well-honed, fresh and wonderfully tart. The fine bitterness that is the hallmark of the Grands Crus contributes to the elegant character of this wine.

FOOD PAIRINGS

This Champagne is perfect with a rack of pork, duck breast with figs or prunes, and scallops, or can be enjoyed simply with oysters. For dessert, it would work particularly well with a rhubarb tart, for example.

The majority of the blend is made up of Chardonnay, which creates finesse and elegance, while the Pinot Noirs add fruitiness and structure.

Bottled at the end of the spring following the harvest.

The dosage is adjusted with precision to preserve the balance between freshness, fruit and viscosity without masking the wine's character and purity.

Architecture: 61% Chardonnay, 39% Pinot Noir

Cellaring: June 2017

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

Villages: Ambonnay, Aÿ, Chamery, Cramant, Mailly, Le Mesnil-sur-Oger, Passy, Pierry, Trépail, Vertus...

Dosage: 4 g/l

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