



DEPUIS 1584

# GOSSET

CHAMPAGNE

GRAND MILLÉSIME 2015



INDEPENDENT FAMILY HOUSE

*The oldest Wine House in Champagne: Ay 1584*



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# GOSSET

## CHAMPAGNE

« A snapshot of the 2015 harvest through the filter of the Gosset style. »

## GRAND MILLÉSIMÉ 2015 BRUT



### APPEARANCE

A bright pale-yellow hue with extremely fine, tight-knit bubbles.

### NOSE

Fruity, fresh and zesty nose.

This luscious and elegant Champagne expresses notes of pastries (nougat, frangipane) and aromas of fresh fruit (orange and Mirabelle plum). A delicate note of Passe-Crassane pear bringing a hint of Poire Williams liqueur can be detected as the wine warms up.

### PALATE

An energetic wine on the palate with nice tension and fresh fruit aromas (nectarine, yellow peach) as well as a touch of lovely crisp acidity. The finish is clean, direct, saline and mineral, leaving a lovely hint of bitterness and verbenas.

### FOOD PAIRINGS

This Champagne is perfect for a sundowner paired with some vegetables grilled à la plancha, Pata Negra ham, well-aged Parmesan or matured Comté...

### AWARDS & MEDALS

**Gault & Millau** 2023 - 17/20

**Gilbert & Gaillard** 2022 - 94/100

**Wine Spectator** 2022 - 94/100

**Vinum** 2022 - 18/20

### THE ROLE OF THE CHAMPAGNE IN THE RANGE

A vintage Champagne is a snapshot of the growing year and this is a vintage viewed through the filter of the Gosset style. 2015 was an excellent year for Pinot Noir. To create an elegant and distinguished Champagne, we selected plots where the Pinot Noirs were particularly fresh and fine. The Chardonnays were chosen for their vibrant and aromatic character.

A blend with a majority of Pinot Noir, creating fruit and structure, complemented by Chardonnay, which provides a fresh, elegant finish.

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

**Architecture:** 59% Pinot Noir, 41% Chardonnay

**Cellaring:** May 2016

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

**Dosage:** 4 g/l

You will find us on:

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



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