



CHAMPAGNE
GOSSET
CELEBRIS
2008



GOSSET CELEBRIS VINTAGE 2008 EXTRA BRUT

A Great Wine before being a Great Champagne

This exceptional cuvée is distinguished by its rarity.

This vintage is only the eighth edition of Gosset Celebris Vintage in the past 34 years.
It is a limited edition of 15,000 bottles.

Time is part of the essence and personality of Celebris.
It contributes to the expression of the style of this confidential cuvée.

Odilon de Varine, Gosset's Cellar Master

« It was necessary to wait. After 13 years of maturation, the desired balance is finally achieved.
The Great Wines of Champagne are only revealed after a long maturation. »

APPEARANCE

A deep yellow color illuminated by fine and abundant beading.

NOSE

The nose is floral with hints of white flowers of acacia, jasmine and mimosa. There are also fruity notes of pear and mirabelle plum. The bouquet is rich and heady, vinous but airy.

PALATE

The palate is characterised by marked pastry aromas: pear cake, vanilla madeleine, sponge finger, sabayon... The finish is long and salty.

FOOD PAIRING

It will be the ideal companion for discerning gourmets who want to share a moment of emotion. It will perfectly accompany cheeses or meats such as poultry, quenelles or sweetbreads, and will particularly surprise you with ray wing or arctic char.



Blend architecture :	54% Chardonnay, 46% Pinot Noir
Cellaring :	2009 - 12 years in cellars
Disgorgment :	minimum of 9 months
Dosage :	4,8 g/l
Villages :	Ambonnay, Avenay, Avize, Aÿ, Bouzy, Cramant, Cuis, Cumières, Trépail, Vertus, Le Mesnil-sur-Oger