



CHAMPAGNE  
**GOSSET**  
**CELEBRIS**  
ROSÉ 2008





## GOSSET CELEBRIS ROSÉ 2008 BRUT

*A Great Wine before being a Great Champagne.*

This exceptional cuvée is distinguished by its rarity.

This vintage is only the fourth edition of Gosset Celebris Rosé in the past 25 years, after the Celebris Rosé 1998, 2003 and 2007. 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 took us thirteen years of work to strike the right balance with this cuvée. »

### APPEARANCE

A cristal-clear, luminous coppery shade that points to the many years spent ageing in cellars.

### NOSE

Strawberry jam lifted by a spicy (black pepper) and menthol touch, lingering on with ripe summer fruits (peach, nectarine, apricot).

### PALATE

A full-bodied tautness, with accords of ripe black cherry shot through with a blood orange note that provides a flash of enticing tangy freshness. The blend is dominated by an iodine, salty finish reminiscent of the mineral crispness of the Chardonnay.

### FOOD PAIRING

This cuvée pairs well with mushrooms, foie gras, poultry, lobster, strawberries, and citrus fruit. Give your creativity and sense of adventure free rein and experiment with any other pairing you may wish to try.



Blend architecture : 72% Chardonnay,  
28% Pinot Noir of which 8% is red wine (Ambonnay, Bouzy, Cumières)

Cellaring : June 2009

Disgorgement : April 2021

Dosage : 6,5g/l

Villages : Ambonnay, Avize, Ay, Bouzy, Cramant, Cuis, Cumières, Trépail, Vertus, Villers-Marmery