



DEPUIS 1584

GOSSET
CHAMPAGNE

GRAND ROSÉ



INDEPENDENT FAMILY HOUSE

The Oldest Wine House in Champagne: Ay 1584



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GOSSET

CHAMPAGNE

« This fresh and mineral Champagne is a delicate rosé for tasteful drinking occasions. »

APPEARANCE

Pale salmon-pink hue with bright, sparkling highlights.

NOSE

The first nose reveals aromas of citrus and Gariguet strawberries, then, as the Champagne warms up, subtle notes of red berries start to come through.

PALATE

The palate is well-built with a constant balance between the tension of the acidity and the smoothness of the fruit. The finish softly wraps us in aromas of strawberries and raspberries. The palate shows a nice roundness and lovely minerality.

FOOD PAIRINGS

This is the perfect Champagne for enjoying with friends, served as an aperitif or with a meal. Pair it with wild salmon, foie gras, veal cooked so that it is just pink, duck breast, Asian cuisine, linguine in red pesto and all types of red fruit... in fruit salads, a bavarois, macaroons or trifle.

AWARDS & MEDALS

Guide Dussert-Gerber 2026 - 96/100

James Suckling 2025 - 93/100

Suenson 2025 - 92/100

The Drinks Business 2024 - GOLD

Champagne 456 2023 - 4*/5

Wine Spectator 2023 - 93/100



— EJ —
Excellence Française



GRAND ROSÉ BRUT

THE ROLE OF THE CHAMPAGNE IN THE RANGE

There is a longstanding Gosset tradition of crafting rosé Champagnes through a process of double blending. We start by making a red blended wine which will then complement our white wine blend. This Champagne possesses subtle and elegant aromas of red fruit and shows great freshness, minerality and length on the palate.

This rosé has a high percentage of Chardonnay, which creates freshness and precision, complemented by Pinot Noir and Meunier vinified as both white and red base wines. The red wines are derived from different Champagne crus and are vinified and blended to obtain a very fine and crunchy fruit.

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: Chardonnay 40-48%, Pinot Noir 20-27%, Meunier 10-16%, 5-9% Red wine (Cumières, Louvois, Vertus)

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: Mainly Ambonnay, Aÿ, Celles-sur-Ource, Chassenay, Chavot, Chatillon, Chouilly, Cramant, Courmas, Cumières, Louvois, Passy, Sézanne, Vertus.

Dosage: between 4 and 8g/l

You will find us on:
www.champagne-gosset.com



Champagne Gosset



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