



DEPUIS 1584

GOSSET

CHAMPAGNE

GRAND BLANC DE BLANCS
BRUT



INDEPENDENT FAMILY HOUSE

The oldest Wine House in Champagne: Ay 1584



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« Our first Blanc de Blancs,
illustrating the modernity of the Gosset
Champagne House. »



GRAND BLANC DE BLANCS BRUT

APPEARANCE

Pale-yellow hue flecked with green.

NOSE

The first nose expresses white flowers, hawthorn, green apples and citrus. As the Champagne warms up, a hint of grapefruit peel comes to the fore, accompanied by ginger and star anise.

PALATE

On the palate, flavours of citrus fruit mingle with pineapple and finish with a sparkling saline note.

FOOD PAIRINGS

This is the perfect Champagne for serving as a summer aperitif or with a meal. Pair it with oysters, sea scallops (seared or served 'tartar'), white fish tartar, risotto with parmesan shavings, or even some young or fruity Comté cheese.

AWARDS & MEDALS

Guide Dussert-Gerber 2026 - 98/100

Suenson 2025 - 95/100

James Suckling 2025 - 93/100

Gault & Millau 2024 - 95/100

Falstaff 2023 - 94/100



— *EPV* —
Excellence Française

THE ROLE OF THE CHAMPAGNE IN THE RANGE

Maison Gosset, whose roots are in Pinot Noir from Aj, created this 100% Chardonnay Champagne for the first time in 2011. It is a dynamic and crisp wine of great character, a Gosset style Blanc de Blancs

Always created at the start of spring, this Champagne highlights the more mineral character of the different Champagne terroirs that shape its personality. To obtain the bright radiance of the chalk, the Chardonnays are selected from various crus in places where the chalk breaks through to the surface in the Montagne de Reims, Vallée de la Marne and the Côte des Blancs.

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: 100% Chardonnay

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 Barbonne-Fayel, Chouilly, Cramant, Cumières, Mailly, Mesnil, Saudoy, Vertus...

Dosage: between 4 and 7g/l

You will find us on:

www.champagne-gosset.com



Champagne Gosset



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