



DEPUIS 1584

# GOSSET

CHAMPAGNE

PETITE DOUCEUR



INDEPENDENT FAMILY HOUSE

*The oldest Wine House in Champagne: Aÿ 1584*



DEPUIS 1584

# GOSSET

## CHAMPAGNE

« This Champagne is an indulgence you just cannot resist. »

## PETITE DOUCEUR ROSÉ



### THE ROLE OF CHAMPAGNE IN THE RANGE

This is our most “nostalgic” Champagne, according to Jean-Pierre Mareigner\*, as it reminded him of the rosés of yesteryear. A subtle balance between sweetness and acidity.

\*Jean-Pierre Mareigner, Cellar Master at Gosset from 1983 to 2016

### APPEARANCE

Orange-yellow hue with bright, sparkling highlights.

### NOSE

The first nose expresses aromas of blood orange then, as the Champagne warms up, aromas of ripe strawberry, followed by raspberry, start to come through.

### PALATE

The palate is very well-balanced with a luscious, well-built and enveloping aromatic bouquet and ends with a very fresh finish.

### FOOD PAIRINGS

This Champagne is perfect for a late-morning brunch or afternoon tea, or even for sipping by the poolside! Pair it with scrambled eggs and bacon, passion fruit desserts or even a good old-fashioned Crêpe Suzette! It will also be superb with spicy exotic cuisine, e.g., tajine, caramelised pork, Indian dishes...

### AWARDS & MEDALS

**Gault & Millau** 2023 - 16/20

**Bettane & Desseurve** 2022 95/100

**RVF** 2021 92/100

**Terre de vins** 2021 16/20

**Vinum** 2020 17/20

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

Bottled at the end of the spring following the harvest. 11 years minimum ageing in the cellars to ensure a sufficiently rich aromatic structure to be highlighted by an extra-dry dosage, selected with precision to preserve the balance between freshness and fruit without masking the wine's character and purity.

**Architecture:** Chardonnay 60%, Pinot Noir 33%, 7% de vin rouge de Pinot Noir

**Cellaring:** end of spring 2011 - 11 years minimum in cellar

**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, Avize, Bouzy, Cumières, Le Mesnil-sur-Oger...

**Dosage:** 17g/l

You will find us on:

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



— EJ —  
Excellence Française



Champagne Gosset



champnegossetofficiel



champagne-gosset

INDEPENDENT FAMILY HOUSE

The oldest Wine House in Champagne: Aji 1584