



GOSSET CELEBRIS BLANC DE BLANCS 2012

A Great Wine before being a Great Champagne.

This exceptional cuvée is distinguished by its rarity.

The very first edition of Gosset Celebris Blanc de Blancs Vintage. 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

« This is the first vintage Blanc de Blancs of the House. The Chardonnays from 2012 were particularly suited to the desired balance for a Gosset Celebris cuvée.»

APPEARANCE

The colour is golden with emerald reflections and particularly fine bubbles.

NOSE

The nose is fresh, with a hint of menthol spicing up the fruity aromas of pink grapefruit and frangipane.

PALATE

The attack is clear and fresh with a touch of lemon. On the mid-palate, the wine evokes a range of gourmet aromas: apples baked in salted butter, tarte tatin, far breton... This subtle complexity is enhanced by a spicy touch of candied ginger and star anise. The long, tonic and mineral finish evokes fresh pineapples with a touch of citrus.

FOOD PAIRING

This Great Wine harmonises with dishes that are both fresh and complex: fish rillettes, ceviche, carpaccio, marinated fish, scallop tartar, oysters or even grilled fish. It will also be very elegant with parmesan cheese. Its freshness also allows it to be paired with more traditional dishes such as white meats and poultry in a light sauce, braised veal and even kidneys cooked in white port.

Blend architecture : 100% Chardonnay Cellaring : 2013 - 9 years in cellars

Disgorgment: march 2022

Dosage: 7 g/l

Villages: Ambonnay, Avize, Cramant, Cumières, Passy-sur-Marne

Trépail, Vertus, Villers-Marmery, Le Mesnil-sur-Oger





Independent, family-owned Champagne House

The oldest Wine House in Champagne: Aÿ 1584

