



DEPUIS 1584

GOSSET
CHAMPAGNE

12
ANS
DE CAVE A MINIMA

ROSÉ

A NEW STYLE OF ROSÉ
CHAMPAGNE

APRIL 2023

GOSSET 12 ANS DE CAVE A MINIMA ROSÉ : A UNIQUE CUVÉE OF INCREDIBLE RARITY

« Aged for twelve years in our cellars, this rosé Champagne will make it possible to share a tasting experience previously only available to the oenologists of the House. »

Odilon de Varine - Cellar Master - Maison Gosset

By initiating the principle of “Compte d’Âge” (indicated ageing) in 2016, the fruit of centuries of know-how and an approach freed of conventions, Gosset shook up long-standing traditions in Champagne. Its new creation inaugurates rosé “Compte d’Âge”: a first for the House and a real tribute to the art of producing wines with long ageing potential. This cuvée has thus spent at least 12 years on lees in the Domaine Gosset cellars, enough time to fully develop its character before being revealed to fine wine lovers. This original and atypical rosé Champagne is available in a limited edition of 7,000 bottles.

THE FIRST “COMPTE D’ÂGE” (INDICATED AGEING) ROSÉ CHAMPAGNE

Seven years ago, the House opened up new horizons in Champagne by adopting the “indicated ageing” principle: non-vintage blends, aged for an extended and guaranteed period in the depth and darkness of its cellars. Produced with patience and to demanding standards, two cuvées have already been released in recent years: Gosset 15 ans de cave a minima in 2016 and Gosset 12 ans de cave a minima in 2020.

Representing the fourth rosé in the House range, and the very first with indicated ageing, this new release bears witness to the admirable ageing potential of rosé Champagne. It stands out for its long ageing and a highly specific blend, skilfully crafted to bringing out a rich palette of aromas.



A WINE THAT BEARS WITNESS TO SOPHISTICATED KNOW-HOW

Gosset 12 ans de cave a minima rosé expresses all the subtlety of the vintages from the end of the 2000s. It is built on a dual blend of great complexity. In those years, the climatic conditions made it possible to harvest small berries of good quality, offering a red wine blend of great depth, intense and invigorating, from the Ambonnay, Bouzy and Cumières crus.

The white base wines, made from Chardonnay and Pinot Noir, have been carefully selected from among numerous crus by seeking out the bright radiance of the chalk in the areas where it comes to the surface in the Montagne de Reims, the Vallée de la Marne and the Côte des Blancs.

The meticulously regulated dosage brings the freshness, fruit and mouthfeel into balance, highlighting the wine’s character and purity. A rare cuvée of intense depth, to be enjoyed on great occasions and in good company.

WHEN GENEROSITY GOES WITH POWER AND FINESSE

With its elegant coppery colour with rose gold reflections, this cuvée has developed a rich aromatic palette. This is highlighted on the nose of this mature rosé Champagne, with its notes of strawberry jam and dried fig. The wine opens up to reveal a panoply of spices, notably black pepper, along with overtones of hawthorn, kirsch and Burlat cherries. There is a lively and fresh attack on the palate, with notes of Calamondin orange, pink caviar lemon and blood orange.

This carefully crafted rosé Champagne is the wine of choice to accompany delightful moments of sharing, whether as an aperitif or at table. It will enhance dishes from the simplest to the most elaborate, such as orange-glazed duck, caramelised spare ribs or creamy prawn risotto. It will also be the perfect ally for spicy oriental cuisine, alongside an almond and apricot tagine, a pigeon pie with pine nuts, or desserts made with rose water or orange blossom.

ARCHITECTURE:

65% Chardonnay, 35% Pinot Noir of which 8% vinified as red wine

CELLARING:

2010 - a minimum of 12 years on lees in the cellar

DISGORGEMENT:

Minimum of 6 months before release

VILLAGES:

Ambonnay, Avize, Bouzy, Cumières, Louvois, Trépail, Vertus, Verzy

DOSAGE: 4,5 g/l

INDEPENDENT, FAMILY-OWNED CHAMPAGNE HOUSE

The oldest wine House in Champagne: Aÿ 1584

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— EF —
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