



2016, MAISON GOSSET SPOTLIGHTS A RARE VINTAGE IN ITS GRAND MILLÉSIME

“The 2016 harvest immortalised through the Gosset lens”
Odilon de Varine – Cellar Master

The oldest wine House in Champagne, Gosset, crafts vintage Champagnes that are a blend of its signature style and taste with the distinctive qualities that make a particular harvest year stand out from others. Its latest Grand Millésime honours 2016 – an exceptional year marked by contrasted weather conditions: a cool and wet spring followed by a hot and dry late season. A combination of factors that have created a wine of unique style in which inimitable finesse and elegance meet structure that offers both depth and fruit.

A GREAT WINE FROM A STAND-OUT SEASON

As we like to say in Champagne, ‘July makes the bouquet, August makes the flavour’, words that perfectly sum up the 2016 growing year. After a cool, wet spring came a fresh summer that turned very hot and sunny later in the season.

This climate of contrasts created the ideal conditions to produce superlative wines in Champagne. Like Gosset Grand Millésime 2016: a blend of Chardonnay, with its typical finesse and elegance, and Pinot Noir, bringing structure and immense fruity depth.

Bottled in late spring after the harvest, in June 2017, the Champagne is the fruit of a meticulously adjusted dosage. The intention was to keep the balance of freshness, fruit and vinosity in the wine while preserving its character and its purity, the essence of Maison Gosset’s signature style.



INTENSE FRUIT BEHIND ELEGANT FRESHNESS

Thanks to its brilliant hue with pale golden glints and delicate bubbles, the Grand Millésime 2016 wears its incredible freshness on its sleeve. Freshness that follows through to its nose, with aromas of fennel and badian, ending on a pleasant menthol note. When the Champagne warms up, the aromas become more gourmand, conjuring poached pear, nougat and almond.

The first palate is elegance incarnate, gradually revealing a bouquet of fresh fruit – mirabelle plum, rhubarb and renette apple – before an exquisite density on the mid palate. The finish is well delineated, fresh and tangy with the appealing bitterness typical of grand crus, enhancing the freshness of this vintage.

This champagne makes an appetising accompaniment to a rack of pork or duck with figs or prunes. It also goes very well with scallops or, for a classic pairing, oysters. For a sweet suggestion, Gosset's Grand Millésime 2016 will elevate a rhubarb tart.

- **Architecture** : 61% Chardonnay and 39% Pinot Noir
- **Cellaring** : June 2017
- **Disgorgement**: after disgorgement, the bottles are returned to the cellars to rest for at least six months to allow the wine to harmoniously assimilate the dosage
- **Villages**: Ambonnay, Aÿ, Chamery, Cramant, Mailly, Le Mesnil-sur-Oger, Passy, Pierry, Trépail, Vertus...
- **Dosage** : 4 g/l

GOSSET GRAND MILLÉSIME 2016 (75 CL)

sells for a recommended retail price of €82 including taxes and is available from all good wine retailers or by direct purchase at the Domaine in Epernay.



INDEPENDENT FAMILY HOUSE

The oldest Wine House in Champagne: Aÿ in 1584

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CONSUME WITH MODERATION.

