



DEPUIS 1584

# GOSSET

CHAMPAGNE

CUVÉE SUZANNE GOSSET



INDEPENDENT FAMILY HOUSE

*The oldest Wine House in Champagne: Ay 1584*



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# GOSSET

## CHAMPAGNE

« This Cuvée is a contemporary expression of our expertise in crafting rosé Champagne.

*The transparent bottle, a tribute to Suzanne Gosset, showcases the distinctive hue of an intense and mature Champagne.»*

### CUVÉE SUZANNE GOSSET BRUT



### THE ROLE OF THE CUVÉE WITHIN THE RANGE

This Champagne honours Suzanne Gosset (1885-1970), who served as President of Maison Gosset from 1955 to 1965. She persuaded her entourage to present the rosé Champagne - one of the House's specialities - in transparent glass bottles to showcase its gorgeous hue. In 1947, this became the very first rosé Champagne to be presented in a clear «white bottle».

### APPEARANCE

A coppery hue that beautifully reflects the Champagne's extended maturation.

### NOSE

The first nose reveals aromas of red stone fruits, such as cherries and plums. As the wine gently warms, it unveils intense aromas of ripe pink grapefruit and white peaches.

### PALATE

Clean and fresh on entry, the palate unfolds with an enveloping texture, elegantly balancing tension and smooth fruitiness. On the finish, the fresh citrus aromas are prolonged by a touch of minerality.

### FOOD PAIRINGS

This is the wine for moments of sharing sweet or savoury finger-food at afterwork or during an aperitif, and not just around a table.

This rosé wine features a high proportion of Chardonnay, bringing freshness and straightness to the blend. It is complemented by Meunier and Pinot Noir, which contribute structure and fruitiness. The red wine from Cumières is carefully crafted to obtain pure, ripe fruit flavours.

The base wines have been aged for 9 months on their first fermentation lees before blending and bottling, then the cuvée matured for at least 60 months on second fermentation lees.

**Architecture:** 65% Chardonnay, 17% Meunier, 11% Pinot Noir and 7% red wine from Cumières

**Cellaring:** end of spring 2018

**Disgorgement:** after disgorgement, the bottles are returned to the cellars to rest for at least 12 months allowing the wine to harmoniously integrate the dosage

**Villages:** Aÿ, Bar-sur-Aube, Bouzy, Courmas, Cumières, Montgenost, Passy-sur-Marne, Tauxières, Vandières...

**Dosage:** 11 g/l

You will find us on:

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



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