

ZÉRO DOSAGE, THE PARED-DOWN EXPRESSION OF THE CHAMPAGNE GOSSET STYLE

Precision, purity, transparency.
The defining hallmarks of the new Champagne from the Gosset Champagne House.

The oldest Wine House in Champagne unveils a landmark creation, the first of its kind in its history: Gosset Zéro Dosage. Intended for the discerning wine connoisseur, this Champagne is a pared-down interpretation of Gosset's inimitable style.

Gosset's first non-dosage Champagne, this cuvée brims with a radiant and vibrant freshness, delivering a taste experience that marries finesse with richness of flavour.

SHOWCASING GOSSET'S SAVOIR-FAIRE

Gosset Zéro Dosage, the result of a meticulous vinification process that preserves all the natural freshness of the grapes' aromas, expresses the House style stripped to its essence. Conceived from the outset as a non-dosage Champagne, it reflects the exacting craftsmanship and unwavering precision applied at every step of its creation. By deliberately omitting the last step of the champagne-making process, i.e., the addition of the liqueur d'expédition, it offers a masterful, unadorned expression of the wine's natural balance.

Gosset Zéro Dosage combines the finesse and elegance of the Chardonnay grape (62%) with the structure and depth of the Pinot Noir (38%) in an ethereal balance. Thanks to its prolonged ageing on the lees, the wine has gained body and complexity while retaining its freshness. This extended maturation allows it to preserve a remarkably generous character. It is a Champagne that has been meticulously crafted over time, brilliantly expressing the intrinsic richness of the wine

« Zero dosage, to allow the wine to express itself fully. » Odilon de Varine, Cellar Master.



THE TRUE MARK OF A FINE CHAMPAGNE

Gosset Zéro Dosage embodies the Gosset style in its purest form. Based on the 2013 harvest, this cuvée was bottled after the base wines had spent more than a year maturing in vat, with a regular working of the lees from the first fermentation, including pumping over operations and re-suspension of the lees to enrich the wine. This prolonged contact with the lees has given the Champagne a full body, making it possible to dispense with dosage.

ARCHITECTURE : Chardonnay 62% Pinot Noir 38%	CELLARING : End of spring 2015	DISGORGEMENT : Spring 2025	VILLAGES : Mainly Ambonnay, Avize, Bouzy, Cumières, Cramant, Villers-Marmery, Rilly-la-Montagne	DOSAGE : 0g/l
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TASTING NOTES

APPEARANCE

Captivating, warm, golden hue.

NOSE

The nose is greeted with a burst of freshness, revealing delicate aromas of almond paste and ripe lemon. Delectable citrus jelly notes begin to unfold as the wine opens in the glass.

PALATE

Zesty and enveloping on entry to the palate, followed by notes of bergamot lemon and Canada apple, with a hint of salted butter caramel. The wine's upright, firm structure reveals a perfect balance of freshness and richness, before giving way to notes of Tarte Tatin. The finish is iodised, with delicate sweet bitters that elegantly extend the drinking experience.

With its intense mineral freshness, it is an excellent Champagne to enjoy as an aperitif or serve with simple seafood dishes (raw, grilled or steamed) such as oysters, langoustines, and sea bream or salmon tartare. It also pairs particularly well with fresh or matured cheeses, especially those made from goat's or sheep's milk, which further enhance its flavours.

AN INDEPENDENT FAMILY-OWNED COMPANY

The oldest Wine House in Champagne: Aÿ 1584

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*Zéro Dosage (75 cl) is sold at all good wine merchants
or directly from the estate
by calling: +33 (0)3 26 56 99 56*