

GOSSET

CHAMPAGNE

ZERO DOSAGE



AN INDEPENDENT FAMILY-OWNED COMPANY

The oldest Wine House in Champagne: Aÿ 1584



« Zero dosage to allow the wine to express itself fully. »

ZÉRO DOSAGE

THE ROLE OF THE CHAMPAGNE WITHIN THE RANGE

The House's first Zero Dosage, this wine embodies the Gosset style at its purest.

APPEARANCE

Warm, golden hue.

NOSE

Very fresh, with notes of almond paste and ripe lemon that, as the wine warms, evolve into aromas of citrus fruit paste.

PALATE

A tangy, enveloping attack, followed by notes of bergamot lemon and Canada apple, with a hint of salted butter caramel on the mid-palate. The wine's precise, upright structure strikes a perfect balance between freshness and richness before developing notes of tarte Tatin. The finish is iodised, with a delicate bittersweet

SERVING OCCASIONS

This wine's intense mineral freshness makes it perfect as an aperitif, while its lovely round character makes a great match for simply cooked seafood (raw, grilled or steamed), including oysters, langoustines, or seabream or salmon tartars. It also pairs beautifully with goat's or sheep's cheeses.

Zero dosage: no dosage liqueur added after disgorgement.

The cuvée, based on the 2013 harvest, was bottled after the base wines had spent more than a year maturing in vats, with regular working of the lees from the first fermentation, pumping over and resuspension of the lees to add complexity.

Prolonged contact with the lees endowed this wine with a full body, allowing it to forgo dosage.

Architecture: Chardonnay 62%, Pinot Noir 38%

Cellaring: End of spring 2015 **Disgorgement:** Spring 2025

Villages: Notably Ambonnay, Avize, Bouzy, Cumières, Cramant, Villers-Marmery,

Rilly la Montagne. **Dosage:** 0 g/l

You will find us on: www.champagne-gosset.com



Champagne Gosset



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