



DEPUIS 1584

GOSSET
CHAMPAGNE

GRANDE RÉSERVE



INDEPENDENT FAMILY HOUSE

The oldest Wine House in Champagne: AÏ 1584



DEPUIS 1584

GOSSET

CHAMPAGNE

« This is our signature Champagne, the expression of the Gosset style. »

GRANDE RÉSERVE BRUT



APPEARANCE

Luminous, golden hue.

NOSE

The nose shows freshness and fruit with notes of lemon meringue pie followed by yellow fruit such as Mirabelle plums. Then, as the Champagne warms up, aromas of plums with slightly honeyed and toasted notes start to come through.

PALATE

The Champagne confirms its richness and volume. The Pinot Noir endows it with structure and depth. Hawthorn and white flower aromas fuse naturally together in a fine acidity sustained by citrus fruit.

FOOD PAIRINGS

This Champagne is perfect for enjoying as an aperitif or served with a meal. It will pair nicely with simple, as well as more elaborate, dishes: gougères and cheese puff pastries (with the aperitif), or pâté en croûte, roasted chicken, poultry in a creamy sauce, Comté or Parmesan cheese.

AWARDS & MEDALS

Guide Dussert-Gerber 2024 - 94/100

The drink business 2022 - Gold medal

Le figaro 2023 - 92,5/100

Wine spectator 2023 - 92/100

Falstaff 2022 - 93/100

THE ROLE OF THE CHAMPAGNE IN THE RANGE

With its elegant roundness and freshness, this Champagne has a very broad appeal. Its subtle, elegant structure is the typical expression of the wines from Champagne Gosset.

The predominantly Pinot Noir blend creates a very fine fruit, refreshed by the Chardonnay endowing it with an elegant, mineral finish.

Bottled at the end of the spring following the harvest, 4 years minimum ageing in cellars. The dosage is adjusted with precision to preserve the balance between freshness, fruit and vinosity without masking the wine's character and purity.

Architecture: Chardonnay 45%, Pinot Noir 35 %, Meunier 20%

Cellaring: end of spring 2020 - 4 years minimum in cellar

Disgorgement: after disgorgement, the bottles are returned to the cellars to rest for at least 6 months to allow the wine to smoothly assimilate the dosage

Villages: Ambonnay, Avize, Aÿ, Bar sur Aube, Bouzy, Chavot, Courmas, Cormicy, Cumières, Le Mesnil-sur-Oger, Noé-les-Mallets, Passy-sur-Marne, Vertus, Villers-Marmery, Ville-sur-Arce, Vinay...

Dosage: 6 g/l

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



— EF —
Excellence Française



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