



GOSSET
CHAMPAGNE

CELEBRIS
ROSÉ 2009

PRESS RELEASE
FEBRUARY 2026

GOSSET CELEBRIS ROSÉ 2009: THE ELEGANCE OF A FINE WINE

For more than four centuries, Gosset – the oldest Wine House in Champagne – has perfected an unrivalled expertise in the art of making fine Champagne. Today, it presents Gosset Celebris Rosé 2009, a rare Champagne that reflects the exacting standards, precision and long maturation at the heart of the House's identity.

GOSSET CELEBRIS ROSÉ, THE EPITOME OF THE HOUSE STYLE

With the Gosset Celebris range, Gosset Champagne is reaffirming its commitment to crafting Grands Vins de Champagne created only in years deemed capable of producing an exceptional wine.

Since its launch in 1995, only six vintages of Gosset Celebris Rosé have been produced – 1995, 1998, 2003, 2007, 2008 and now 2009 – an intentional rarity that demonstrates Gosset's uncompromising standards.

Each vintage is born from exceptional natural conditions, offering a balance of freshness, structure and cellaring potential. With Gosset Celebris Rosé, time becomes a precious ally. It shapes its style, character and signature, establishing this rare and timeless Champagne as the epitome of the Gosset House style.

A WINE BORN OF AN EXCEPTIONAL YEAR

The 2009 winegrowing year was a succession of ideal conditions: a harsh winter, followed by a hot, dry summer tempered by cool nights. This alternation favoured a slow, perfectly balanced ripening of the grapes.

The Chardonnay wines showed freshness, richness and structure. The Pinot Noir wines combined an intense nose of fresh and exotic fruits with distinctly mineral notes. This harmonious whole resulted in an exceptional Champagne.

GOSSET: THE ART OF CRAFTING FINE WINES

Gosset Celebris Rosé 2009 is the purest expression of the House style, the result of exacting choices that reflect the precision of the Gosset approach.

ARCHITECTURE:
Chardonnay 70%
Pinot Noir 30%
including 9% red wine
(Bouzy, Cumières)

CELLARING:
April
2010

**POST-
DISGORGEMENT:**
Minimum 12
months in the cellar

VILLAGES:
Mainly Ambonnay, Avize,
Bouzy, Cumières,
Le Mesnil-Sur-Oger,
Louvois, Verzy,
Mailly-Champagne.

DOSAGE:
3g/l

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. DRINK RESPONSIBLY.

TASTING NOTES

APPEARANCE

Shimmering with coppery highlights, Gosset Celebris Rosé 2009 exudes elegance and maturity.

NOSE

The first nose reveals depth and a lovely elegance, with hints of lemon meringue pie and fresh fig. After aeration, the wine releases luscious aromas of ripe yellow fruit.

PALATE

The palate shows a seductive, silky freshness and full-bodied structure. On entry, lingering notes of citrus - blood orange and grapefruit - are combined with a hint of ginger. The wine concludes with a long, taut finish that leaves a delicate, refreshing bitterness.

FOOD PAIRINGS

This wine is perfect as an aperitif or enjoyed with food. Gosset Celebris Rosé 2009 pairs beautifully with light meals such as grilled prawns, avocado & salmon poké bowls, or tuna tataki. It also goes well with a cheese board, especially with hard cheeses or a Pyrenean sheep's milk tomme.

Gosset Celebris Rosé 2009 is presented in an eco-designed wooden case, handcrafted in Épernay.



Gosset Celebris Rosé 2009 (75 cl) is sold at all good wine merchants or directly from the estate by calling +33 (0)3 26 56 99 56

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