

GOSSET ZÉRO DOSAGE NOW AVAILABLE IN MAGNUMS

Last year, Champagne Gosset unveiled its first non-dosage Champagne. Now, in time for the festive season, Gosset Zéro Dosage is available in magnum – the ultimate format for celebrating in style.

THE MAGNUM, THE SIGNATURE OF GREAT CHAMPAGNE

The magnum is considered the ideal bottle size for fine wines, allowing them to evolve slowly and harmoniously and reveal their aromatic complexity over time while preserving their freshness and finesse.

This format is particularly well suited to expressing the philosophy of Champagne Gosset, whose cuvées undergo extended ageing in the cellars. This process allows the wine to reach full maturity, illuminated by the brightness of a youthful freshness preserved through a unique vinification method.

The oldest Wine House in Champagne now offers Gosset Zéro Dosage in magnum, an exclusive edition limited to just a few hundred bottles. This generous format can be enjoyed during the upcoming festive season... or left to age in the cellar for a future occasion.

THE PARED-DOWN EXPRESSION OF THE GOSSET STYLE

Gosset Zéro Dosage, the House's first non-dosage Champagne, was created for discerning wine drinkers seeking the purest expression of the Gosset style. The product of a rigorous vinification method, this Champagne is painstakingly crafted, with exceptional precision and rigour applied at every stage.

The base wines (from the 2013 harvest) spent more than a year ageing on their first-fermentation lees before they even entered the blend, then a further ten years maturing in the cellars.

This Champagne forgoes the final stage of the traditional Champagne-making process – the addition of the liqueur d'expédition – to offer a pure, finely judged expression of the wine's natural balance. Meticulously crafted over time, this Champagne reveals its inherent richness with energy and lightness.



ABOUT CHAMPAGNE GOSSET

Located in Épernay, Champagne Gosset is the oldest Wine House in Champagne. Its origins date back to 1584, when Pierre Gosset, lord and alderman of Ay, established a négociant business. A century earlier, in 1484, the family was already producing wines from its vineyard in Ay. The Gosset name thus carries seven centuries of winemaking history, including more than four centuries during which Champagne Gosset has refined and passed on its savoir-faire in crafting Champagne wines of distinctive character and unique style.

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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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*