



DEPUIS 1584

GOSSET

CHAMPAGNE

GOSSET CELEBRIS
VINTAGE 1998

La Réserve de la Famille



MAISON FAMILIALE ET INDÉPENDANTE

La plus ancienne Maison de Vins de la Champagne : Aÿ 1584



GOSSET
CHAMPAGNE

CELEBRIS

La Réserve de la Famille *Limited Edition*

« This 1998 vintage is a rare treasure
from our past: *less than 500 magnums* have
been carefully preserved in the *Réserve de la Famille*
for a quarter of a century »

GOSSET CELEBRIS
VINTAGE 1998
EXTRA-BRUT



THE ROLE OF THE CUVÉE WITHIN THE RANGE

With the launch of this first Réserve de la Famille, Champagne Gosset is reaffirming the values dear: transmission of know-how, excellence and shared enjoyment. Opening and enjoying these bottles of Champagne, which have aged in our cellars for a quarter of a century, promises to be a truly poignant moment. Available in limited quantities, this Champagne highlights the remarkable cellaring potential of our wines and offers Champagne lovers an opportunity to experience a timeless Champagne anew.

APPEARANCE

The golden highlights and steady, dense stream of fine bubbles reflect the wine's 27 years of ageing in our cellars.

NOSE

The nose shows great intensity and remarkable freshness. The top notes of bergamot and honeysuckle, which emerge as the wine breathes, then give way to more mature aromas of honey and vanilla, alongside subtle smoky and toasted notes. As the wine continues to open, it reveals an iodised character with notes of dried fruits, star anise and candied pineapple.

PALATE

The wine is clean and precise on entry, bursting with freshness while revealing the soft, creamy character of great Chardonnays, beautifully complemented by the vinosity and power of the Pinot Noirs. Well-honed, it shows fine minerality and elegant salinity. The finish is sustained by a gentle bitterness that enhances its remarkable length. Altogether, it expresses a fullness, purity and complexity worthy of Gosset's finest vintages.

FOOD PAIRINGS

This wine is perfect as an aperitif and pairs beautifully with Bresse chicken, turbot, scallops, suckling or salt marsh lamb, a porcini mushroom risotto, aged Comté cheese...

Architecture: 64% Chardonnay, 36% Pinot Noir

Cellaring: April 1999

Disgorgement: April 2026; after disgorgement, the bottles are returned to the cellars to rest to allow the wine to assimilate the dosage smoothly.

Villages: Mainly Ambonnay, Avize, Aÿ, Bouzy, Cramant, Chouilly, Le Mesnil-sur-Oger, Verzenay...

Dosage: 4 g/l

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



Champagne Gosset



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— EF —
Excellence Française

INDEPENDENT AND FAMILY HOUSE
The oldest Wine House in Champagne: Aÿ 1584