



GOSSET BRUT EXCELLENCE

Founded in Aÿ in 1584 by Pierre Gosset, Gosset is the oldest wine house in Champagne. It also remains one of the most prestigious, considered by many collectors and connoisseurs as the world's preeminent name in luxury champagne.

Gosset's reputation for excellence starts on the vines. Its champagnes are composed almost entirely of grapes from Premier Cru and Grand Cru vineyards. Unlike most champagne producers, this illustrious wine house purposely avoids malolactic fermentation and always performs riddling and disgorging of prestige cuvées and large-format bottles by hand. Gosset champagnes are made with infinite care and kept in deep cellars for at least three years - and up to five or more for vintage and prestige cuvées - before release.

Gosset's inimitable style - powerful and full-bodied, of unrivaled richness and staying power - has changed very little over the centuries. Gosset is now a fixture on wine lists of some of the most celebrated restaurants in the world, lauded by sommeliers for an exceptional capacity to enhance a wide range of cuisine. It is, in short, a legend among the wines of Champagne.

PRODUCTION AREA

Country: France
Region: Champagne

GRAPE VARIETIES

45% Pinot Noir; 36% Chardonnay; 19% Pinot Meunier
Dosage: 11 g/L

The Pinot Noir and Pinot Meunier grapes primarily come from Grand and Premier Cru vineyards in Aÿ, Ambonnay, Bouzy, Louvois, Verzenay and Verzy among others. The Chardonnay grapes are sourced from Grand and Premier Cru vineyards in Avize, Mesnil Sur Oger, Chouilly, and Oger, among others.

PRODUCTION & AGING

On average, a blend of selected crus from three different harvests, including 20% reserve wines. The wine spends an average of 2.5 to 3 years resting on the lees before disgorging.

DESCRIPTION

Color: A crystal clear, pale golden hue. Persistent fine, lively bubbles.

Aroma: Intense, elegant and inviting on the nose. Fresh floral notes reminiscent of honeysuckle, wisteria and white jasmine seamlessly give way to exotic aromas of pineapple, guava and mango with hints of caramel, gingerbread and cinnamon. A trace of pear liqueur completes the harmonious finish.

Taste: This invigoratingly fresh and refined champagne is characterized by rich density and volume. On the palate, delicate floral notes give way to flavors of sweet peaches and nectarines over subtle notes of spices like cardamom and green pepper. The finish is delicate and smooth, with irresistible and deliciously sensual flavors of candied fruit, cinnamon and licorice.

SERVING SUGGESTIONS

Spectacular food wine. Enjoy with a variety of fish dishes, garnished with citrus fruit or butter-based sauces, as well as braised, roasted or casseroled poultry, duck or rabbit.

BOTTLE SIZES

375ml, 750ml, 1.5L, 3.0L, 6.0L, 15L

