

Maison Gosset



THE OLDEST WINE HOUSE IN CHAMPAGNE: Aÿ 1584

THE OLDEST WINE HOUSE IN CHAMPAGNE: Aÿ 1584

FAMILY-OWNED AND INDEPENDENT



Champagne Gosset is the oldest wine House in Champagne. Its origins dates back to 1584 when Pierre Gosset, lord and alderman of Aÿ, decided to establish a trading company to sell its wines. Sixteen consecutive generations would go on to make their mark in Aÿ-Champagne.

At the end of 1993 Gosset joined the Renaud-Cointreau family group which has perpetuated the Gosset style ever since.

In 2009 an historic two hectare estate was purchased in Epernay. The estate consists of a protected wooded park, buildings and 1.7 kilometers of 19th Century cellars. It is a place of production, reception and hospitality. In 2021 a champagne bar and a shop were added and the park opened to the public. It is now possible to taste Gosset Champagne close to our fountain or in the refreshing shade of our trees, a haven of peace.

Champagne Gosset is also the history of a bottle. The antique bottle was first used in 1760 and has become emblematic of our house. It is adorned with a unique collarette label which is unique in Champagne. The slender, rounded shape and extreme elegance of this exclusive design are instantly recognisable.

Maison Gosset has been established in the Champagne region for more than four centuries and is well aware of its environmental responsibilities. In particular, the bottle with its capsule, wire cage and label, giftbox and carton are all made locally by companies who have transitioned to environmentally sound working practices. We use only FSC certified paper, Imprim'Vert certified printers and fully recyclable capsules. In addition, all our packaging, including giftboxes and cartons, are created and designed with the environment in mind and fully recyclable.

As for the grapes sourced from 160 winegrowing families, we encourage the conversion of our partners to ever more virtuous practices, by paying a premium for organic or sustainably-grown grapes. The Champagne region is working towards vineyards without chemical herbicides and by 2030, all of them will be under environmental certification. We will continue to work towards ever more virtuous and respectful environmental working practices.



A UNIQUE KNOW-HOW

A UNIQUE STYLE OF WINE

Successive generations have perpetuated the know-how of the House, respecting a traditional family craft. We work our wines with a constant search for perfection. First and foremost, it is a perfectly balanced wine between freshness and vinosity that is and will continue to be central to all Gosset cuvées.

Our wines, marked by their individual character, express the authenticity of the noble terroirs of Champagne and draw their generosity from the grapes selected from 140 hectares of vineyards spread throughout the region. This ensures a large selection of wines to create the most balanced blends possible according to the vintage, so that the Gosset style is reproduced and recognisable year after year. This unique wine style is produced by a singular vinification method which preserves the original freshness of the grapes, in order to maintain their full aromatic character and assure a long ageing capacity*. This provides connoisseurs, at the finest tables of the world, with wines of great richness, balance and complexity.




Excellence Française

This radical winemaking approach is associated with a long ageing in our cellars, which gives our wines a strong character and their unique style.

It is this superior know-how that led our House to be made a permanent member of l'Excellence Française in 2010 and gain recognition from the French government in 2013 as an Entreprise du Patrimoine Vivant or living heritage company.

**Malolactic fermentation of our wines is not carried out, in order to preserve the malic acid naturally present in the fruit.*

A BOUTIQUE HOUSE

AN INTERNATIONAL BRAND

The uniqueness of our House is not only to offer a range of classic Champagne (non-vintage and vintage, white and rosé), but equally to offer exceptional releases such as the “Compte-d’Age”** and Gosset Celebris ranges. We currently produce around one million bottles per year (out of 320 million bottles of Champagne shipped in 2021).

Export accounts for half of our activities relying, as we do in France, on a selective distribution network (restaurants, cafes, hotels, specialist wine merchants and delicatessens).

Our Champagne is present in more than 60 countries.

Our House located in Epernay is open to the public since July 2021. We will be delighted to welcome you for a cellar visit (by appointment) and a tasting of our wines. You might also like to enjoy a moment in our Champagne bar and a stroll in the park. Our wines and accessories are available in the shop.

Furthermore, do not hesitate to contact us for any special request such as a masterclass on our Champagne, a privatisation of the place, or for a tailor-made experience with catering.



*** 15 Ans de cave a minima and 12 Ans de cave a minima non-vintage blends with extra-long ageing. The «Compte d’Age» cuvée concept is an innovation from Gosset launched in 2016.*