



DEPUIS 1584

GOSSET
CHAMPAGNE

CHARTER OF EXCELLENCE

THE OLDEST WINE HOUSE
IN CHAMPAGNE: Aÿ 1584

THE GOSSET CHARTER OF EXCELLENCE IS A GUARANTEE FOR THE LOVERS AND CUSTOMERS OF CHAMPAGNE GOSSET. IT CERTIFIES THE NOBLE ORIGINS AND THE QUALITY OF GOSSET CHAMPAGNES. THIS EXCELLENCE, RECOGNIZED FOR MORE THAN FOUR CENTURIES, IS THE ORIGIN OF THE PRESTIGE AND THE DISTINCTION OF GOSSET CHAMPAGNES AROUND THE WORLD. WITH THIS CHARTER, GOSSET UNDERTAKES TO RESPECT THE FUNDAMENTAL VALUES AND TRADITIONS OF PERFECTION:

1. The harvest promised to Gosset is perfectly healthy and handpicked. The grape supply is guaranteed by grape-growers who have been working with Gosset for more than three generations, like a family.
2. The style of the Gosset wines, in particular the Grande Réserve — the winery's flagship cuvée — rests on Pinot Noir grown in Aÿ, which gives structure to the wines.
3. Upon their arrival at Gosset, the musts are sorted according to their grapy variety, cru (village) and origin. Each lot is then fermented separately in small vats until the final blend. This choice is dictated by the search for balance and taste. Gosset first makes a Great Wine before making a Great Champagne.
4. The first-pressed must — or free-run juice — dominates the Gosset blends.
5. Once first alcoholic fermentation is complete, malolactic fermentation will be naturally avoided to ensure that the wines maintain their original freshness and fruitiness. This know-how, inherited a long time ago, matches perfectly with the style of the Gosset wines and contributes to their cellaring. This choice of technique is justified by the search for the perfect balance between freshness, pureness of fruit, strength of flavor and finish on the palate, all characteristic of the Gosset champagnes.
6. The blends are meticulously prepared by the cellar master in the spring; bottling will follow from March to June.
7. Riddling is done either by hand or with machines. The process is respectful of the wine in terms of time. After disgorging, the bottles return to the cellars for a minimum of three months and up to one year, depending on the cuvée. A light dosage is added for the antique range and the CELEBRIS range will be extra brut.
8. The antique range (Grande Réserve, Grand Blanc de Blancs Brut, Grand Rosé Brut and Grand Millésime) and the CELEBRIS range are recognizable thanks to their exclusive antique-style bottle, an exclusive model that has been in the Gosset family collection since 1736.
9. From the bottling date, the wine will be aged for of a minimum of three years. The Grande Réserve, aged from four to five years, is always a blend of three vintages.
10. The materials and manufacturing processes used to create Gosset's labels and gift boxes have been carefully researched to ensure that they are environmentally friendly, illustrating Gosset's continuing commitment in an eco-citizen dynamic.
11. In the same way as a haute couture house, Champagne Gosset has a personal relationship with its customers. The art master — the winery's cellar master — commits himself to responding to the demands of his audience.

WILSON DANIELS 
SINCE 1978

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VOCABULARY

ASSEMBLAGES

Each clear wine will be classified according to its organoleptic characteristics and will be pre-blended to another group of wines belonging to the same sensory family. The cuvée is the final result of the blended wines. Each cuvée has been made to create a wine destined to become a champagne that is either non-vintage or vintage.

GRAPES

Three grapes are authorized for making champagne

- Pinot Noir: a black grape with clear juice; has backbone, body and structure
- Pinot Meunier: a black grape with clear juice; rounder, supple and fruity
- Chardonnay: a white grape with clear pulp; has freshness, finesse and a lighter texture

DOSAGE

A different quantity of sugar added as dosage liquor will characterize the champagne category

- Extra Brut : under 6g/L
- Brut : up to 12g/L
- Extra Dry : 12g/L to 17g/L
- Dry or Sec : 17g/L to 32g/L
- Demi-sec : 32g/L to 50g/L
- Doux : above 50g/L

FIRST ALCOHOLIC FERMENTATION

The must (grapes juice) is stored in small stainless-steel tanks according to the grape variety and the cru (village). The must will ferment in the tanks for approximately three weeks. This fermentation transforms the must into wine (11 percent alcohol).

MALOLACTIC FERMENTATION

Malolactic fermentation can occur once first alcoholic fermentation is complete. This process transforms the wine's acidity, causing the wine to become more supple and be ready to drink sooner. Champagne Gosset does not allow malolactic fermentation to occur in order to guarantee its wines a long cellaring and to maintain the natural fruitiness from the grapes.

RIDDLING

Once aging in the cellars is finished, the bottles will be riddled in order to clear the wine from the dead yeast. Riddling consists of bringing the yeast down in the neck of the bottle by turning the bottle and bringing it up to a final vertical position (sur pointe).

BOTTLING

Bottling can be done from January 1. In order to make the wine sparkling, which is the aim of the champenois method, the wine will undergo a second fermentation in bottle — the prise de mousse.

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