



Cuvée 15 Brut

ANTIQUE RANGE

LIMITED RELEASE

Champagne Gosset 15 ans de cave à minima
A gem from another century

Vineyard Sources: Le Mesnil-sur-Oger, Cramant, Villers-Marmery (Chardonnay); Ambonnay, Aÿ, Mareuil-sur-Aÿ (Pinot Noir)

Malolactic Fermentation: None

Time Spent in Cellars Prior to Disgorging: Minimum 15 years on the lees

Dosage: Brut (7g/L)

Winemaking Notes: The cellarmaster left this wine to rest on the lees for nearly two decades in order to reveal the impact of extended lees aging on Champagne Gosset's style of winemaking.

- No malolactic fermentation to retain freshness and character
- Use of grapes from the best grand cru and premier cru vineyards to provide the depth, structure and finesse to support extended cellaring
- A blend of several stellar harvests in the late 1990s, cellared in 1999, to best express the Gosset spirit

Varietal Composition: 60% Chardonnay, 40% Pinot Noir

Cases Available: 356

Release Date: March 2016, available in US in June 2016

Cellarmaster Notes: Its long aging in the cellar, with no malolactic fermentation to pass the time, enables our 15-year-old Gosset to retain its freshness and elegance while gaining added vinosity, complexity, fullness ... The balance is ideal, and the bubbles are clearly at the service of the wine.



WILSON DANIELS 
SINCE 1978

Represented by Wilson Daniels | Saint Helena, California | wilsondaniels.com



Cuvée 15 Brut

ANTIQUE RANGE

Carrie Lyn Strong, wine director, Aureole (Charlie Palmer Group), New York, * Michelin star

"Gosset 15 year shines with a deep golden color and beautifully inviting brioche aromas with freshly-picked Cortland apples, nutmeg and slightly ripe bosc pears. The palate is a constant evolution of complex autumnal tree fruit flavors and bright acidity; like eating a slice of rich, freshly baked apple pie sitting in the sun on the deck of a ski lodge in Chamonix."

Laure Patry, executive head sommelier, Pollen Street Social, London, * Michelin star

"Intense on the nose with brioche and grilled hazelnut notes. Showing development and complexity due to the long ageing on the lees. On the palate I found notes of dried fruits and acacia honey with a big structure, minerality and very fine bubbles. More a wine than a Champagne. Very elegant with a long and dry finish with a good acidity."

Fabrice Sommier, MOF sommelier, Georges Blanc Parc & Spa, Vonnas, *** Michelin stars

"The wine displays a color of straws with golden hues, clear and bright. Fine bubbles at first sight. Intense white and yellow fruit flavors, with a hint of toasted brioche. The second nose opens with dried fruits as fig, raisin, walnut and coffee beans. Frank and firm attack, elegant structure served by a delicate texture. The finale is dense and rich with a touch of honey and vanilla. All is greatly balanced indeed, between strength and delicacy. A Champagne for real wine and food lovers."

Sebastian Crowther MS, sommelier, Rockpool, Sydney

"The nose is rich and complex, with deep aromas of ripe citrus, think orange and tangerine. Cherries and red fruit with spice follow quickly. It's the autolistic character that comes next, nutty toasty elements, with hints of soft vanilla. Compact and streamlined, this is suave champagne, weighty richness and texture work around a very fine line of focused acidity ... a very long and a complex Champagne. Impressive. Very high tang of acid amongst rich fruits. Good food Champagne but also fine for an aperitif style."

Dominique Rizzi, sommelier and manager, De Jangeli, Luxembourg

"An haute couture Champagne, created in Gosset's inner sanctum, proves to be a unique and timeless classic when brought out into the open. A flamboyant yellow color with fine bubbles that glitter almost like gold. An astonishing aromatic complexity combining dried fruit, quince and acacia honey. On the palate, the delicate almost evanescent fizz caresses the taste buds."



Leif Carlsson