



DEPUIS 1584

GOSSET

CHAMPAGNE

GRANDE RÉSERVE BRUT NV

WINERY

Champagne Gosset produces dynamic, textured cuvées that reflect their sourcing, primarily Grand and Premier Cru vineyards. By following a winemaking philosophy that minimizes inputs beyond what the grapes provide (e.g. no malolactic fermentation), the winery continues a family legacy of excellence that started in 1584, making it the oldest wine house in Champagne.

WINE

Grande Réserve is the “heart” of the range. This non-vintage cuvée utilizes mostly Chardonnay and Pinot Noir with a small portion of Pinot Meunier. Grande Réserve spends 3-4 years on the lees, which is three times longer than the AOC legal limit and provides added texture and complexity.

WINEMAKING

The predominantly Pinot Noir blend creates a very fine fruit, refreshed by the Chardonnay endowing it with an elegant, mineral finish.

Bottled at the end of the spring following the harvest, 4 years minimum aging in cellars. The dosage is adjusted with precision to preserve the balance between freshness, fruit and vinosity without masking the wine’s character and purity.

TASTING NOTES

Luminous, golden hue. The nose shows freshness and fruit with notes of lemon meringue pie followed by yellow fruit such as Mirabelle plums. Then, as the Champagne warms up, aromas of plums with slightly honeyed and toasted notes start to come through. The Champagne confirms its richness and volume. The Pinot Noir endows it with structure and depth. Hawthorn and white flower aromas fuse naturally together in a fine acidity sustained by citrus fruit.

DECODING DISGORGEMENT DATES



Lot numbers appear on each case, as well as lightly printed on the bottom of each bottle.

Lot numbers have seven digits: for example, from the Grand Rosé bottle above: L 508 2110.

- The first number refers to the year the wine was disgorged, in the case of the example, 2015.
- The next two digits refer to the week in the year, in the case above, the 8th week of the year, (February 2015).
- The final four numbers refer to the specific lot of the wine.



VINEYARD

Region:	Champagne
Villages:	Aÿ, Bouzy, Ambonnay, Le Mesnil-sur-Oger, Villers-Marmery
Soil:	Chalk
Eco-Practices:	Sustainable Vegan

WINEMAKING

Varietals:	Chardonnay 45%, Pinot Noir 45 %, Meunier 10%
Malolactic Fermentation:	None
Tirage:	Minimum 3 years on the lees
Aging:	6 months in the cellar after disgorgement

TECHNICAL DETAILS

Alcohol:	12%
Dosage:	8.0 g/L

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