

## PETITE DOUCEUR ROSÉ 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

After two years of experimenting to balance lees aging, sugar and acidity, the cellar master delivered what would become Petite Douceur Rosé Extra Dry – a rare combination of an extra aged (11 years on the lees) and extra dry (17 g/L applied long before release) Rosé. The result is a smooth and subtle wine, without compromising on the typical freshness, structure and delicacy of Gosset wines.

### WINEMAKING

This rosé has a high percentage of Chardonnay, which brings freshness and precision, complemented by Pinot Noir vinified as both white and red base wines. The red wines are derived from different Champagne crus and are vinified to obtain a very fine and crunchy fruit. Bottled at the end of the spring following the harvest. 11 years minimum ageing in the cellars to ensure a sufficiently rich aromatic structure to be highlighted by an extra-dry dosage, selected with precision to preserve the balance between freshness and fruit without masking the wine's character and purity.

### TASTING NOTES

Orangey-yellow hue with bright, sparkling highlights. The first nose expresses aromas of blood orange then, as the Champagne warms up, aromas of ripe strawberry, followed by raspberry, start to come through. The palate is very well-balanced with a luscious, well-built and enveloping aromatic bouquet and ends with a very fresh finish.

“This Champagne is an indulgence you just cannot resist.”

### 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 AOC  
**Villages:** Ambonnay, Avize, Bouzy, Cumières, Le Mesnil-sur-Oger  
**Soil:** Chalk  
**Eco-Practices:** Sustainable; Vegan

### WINEMAKING

**Varietals:** Chardonnay 60%, Pinot Noir 33%, Red Pinot Noir 7%  
**Malolactic Fermentation:** None  
**Tirage:** Minimum 11 years on the lees  
**Cellared:** Spring 2011  
**Aging:** 6 months in the cellar after disgorgement

### TECHNICAL DETAILS

**Alcohol:** 12%  
**Dosage:** 17 g/L