



CELEBRIS Extra Brut 2004

CELEBRIS RANGE

In 1993, cellarmaster Jean-Pierre Mareigner decided to pursue a project that had originated with Albert Gosset (15th generation, 1915-1991) — a prestige cuvée that would represent the best of Champagne Gosset. Thus was born CELEBRIS, a 1988 vintage cuvée, sold for the first time in 1995. This cuvée is the culmination of the Gosset style and immediately joined other high-end champagnes in its class. The great aromatic complexity and beautiful finesse that distinguishes this wine mean it can be paired with the most elaborate dishes.

Vineyard Sources: Aÿ-Champagne, Bouzy, Verzy, Chouilly, Cramant

Harvest Notes: The 2004 vintage began with a mild spring and summer, a welcome contrast to the heat wave of 2003. Wet, cool weather in August slowed berry development and raised some concerns, but sunny weather returned in September. The combination of sun and wind accelerated maturation and harvest began the last week of September. Ideal conditions in the spring and early summer, and for the final phase of maturation, resulted in a high-quality, bountiful harvest.

Malolactic Fermentation: None

Time Spent in Cellars Prior to Disgorging: Minimum 10 years

Dosage: Extra brut (5g/L)

Varietal Composition: 55% Chardonnay, 45% Pinot Noir

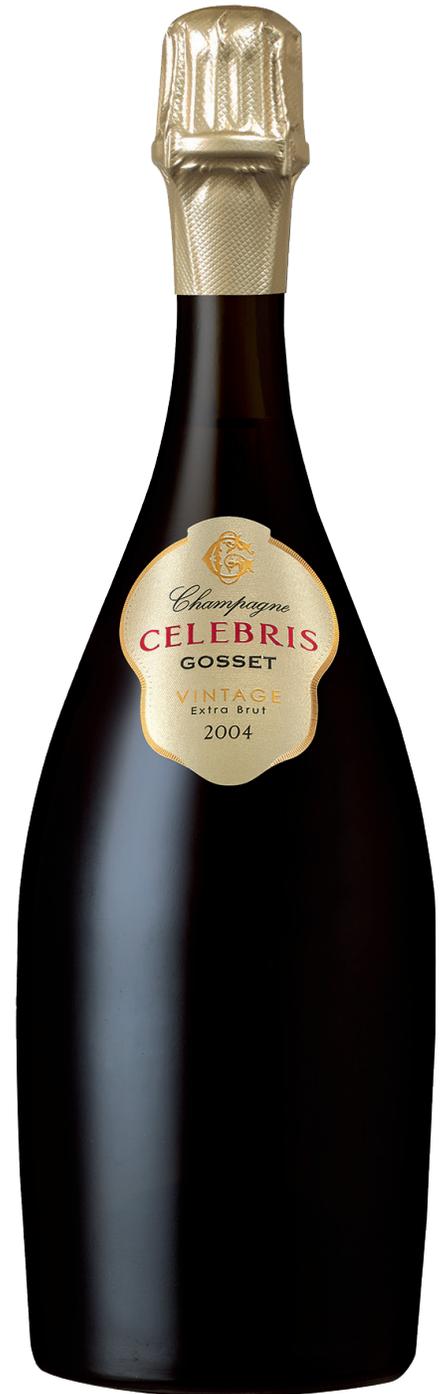
TA: 8.4 g/L

Tasting Notes: An opulent appearance, bright pale gold with emerald green highlights. The bubbles are fine and rise in a thin and persistent ribbon. The nose has ripe aromas of frangipane, Tarte Tatin and honey refreshed by aromas of pear, pineapple and citrus. The palate is open and flawless with salty notes followed by complex aromas reminiscent of pear, grapefruit and yuzu.

Cellarmaster Notes: “The 2004 vintage has incredible balance and complexity. The malic acid, skillfully preserved, gives freshness and elegance to this great wine that will be enjoyed for several decades to come.” — *Odilon de Varine*

Suggested Serving Temperatures: Between 10° C and 12° C (50° F and 53° F)

Suggested Pairings: A perfect aperitif or with unusual food pairings such as Aveyron lamb, globe artichokes, Tonka beans or Brie de Meaux with vanilla.



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