



CELEBRIS Rosé Extra Brut 2007

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: Avize, Chouilly, Cramant, Vertus, Aÿ-Champagne, Bouzy

Harvest Notes: The winter months were mild, windy and wet. Spring was hot and summery. From May through the end of July, the weather deteriorated to rain, wind and thunderstorms, often with hail. Nice weather returned August 24, causing the grapes to mature early and unevenly from one cru to the next. The earliest crus started picking on August 23, but the majority were harvested around September 2. The grapes were healthy with a good balance between alcohol and acidity.

Malolactic Fermentation: None

Time Spent in Cellars Prior to Disgorging: Minimum 6 years

Dosage: Extra brut (5g/L)

Varietal Composition: 59% Chardonnay, 41% Pinot Noir (including 7% red wine)

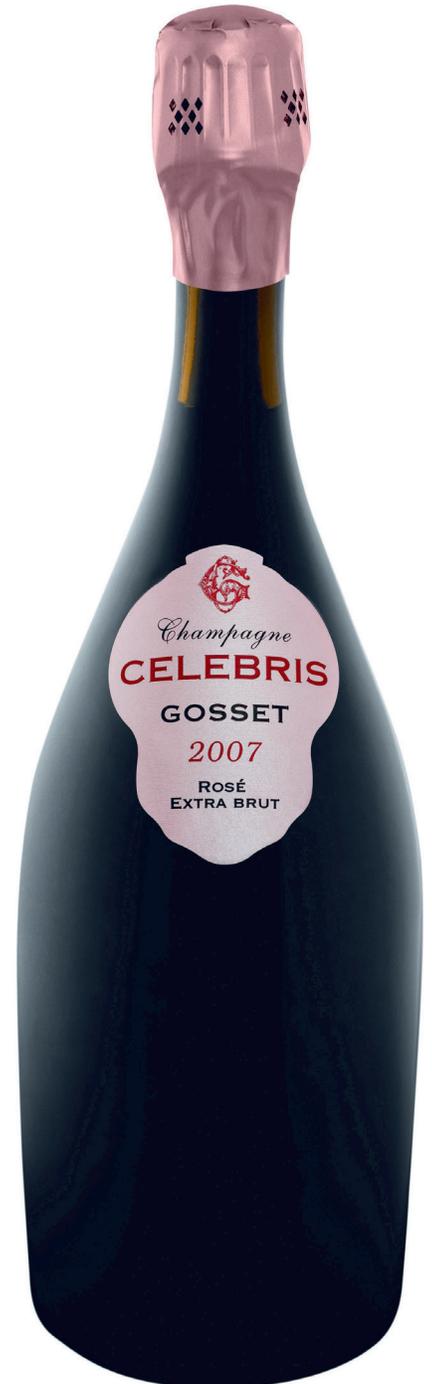
TA: 8.3g/L

Tasting Notes: This cuvée is designed to appeal to the most discerning palate and, more generally, anyone looking for a touch of romance in their apéritif. Its freshness, with notes of red fruit (strawberry, raspberry and redcurrant), provides a smooth, comfortable sensation that lingers with hints of pink grapefruit.

Cellarmaster Notes: “The 2007 demanded a great deal of attention. It was not an easy year but ideal for a beautiful rendition of a rosé. The great Chardonnay of the Côte des Blancs contributes exceptional freshness to this cuvée.” — *Jean-Pierre Mareigner*

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

Suggested Pairings: This champagne can be served as an accompaniment to carefully chosen dishes such as salmon, a strawberry and tomato gazpacho with basil, or pan-fried scampi.



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