



GRANDE RÉSERVE NV BRUT, CHAMPAGNE, FRANCE

ABOUT THE WINERY

Champagne Gosset has been family owned and operated since 1584, making it the oldest wine house in Champagne. The winery's style delivers pure, precise, elegant and textured wines, with remarkable longevity. These high-quality wines reflect their sourcing, primarily Grand and Premier Cru vineyards, and are crafted without malolactic fermentation and with a minimum of inputs beyond what the grapes provide.

ABOUT THE 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. This brut-level wine generally uses grapes from Aÿ, Ambonnay, Bouzy, Chavot, Hautvillers, Villers-Marmery and Le Mesnil-sur-Oger. Grande Réserve spends 3-4 years on the lees, which is three times longer than the AOC legal limit. Freshness and stone fruit aromas invite the first sip. On the palate, floral and fruit character are woven around magnificent structure and texture, and balanced by well-honed acidity.

KEY SELLING POINTS

- Two keys to Gosset style are avoiding malolactic fermentation, which allows the terroir of the cru vineyards to shine, and the extended lees aging, which adds texture and complexity
- During assemblage, all the lots are tasted blind – there are no recipes with Champagne Gosset; dosage is also selected during blind trials
- Key crus influence this wine: Le Mesnil drives texture and minerality, Aÿ provides structure and Bouzy and Hautvillers give freshness and fruitiness

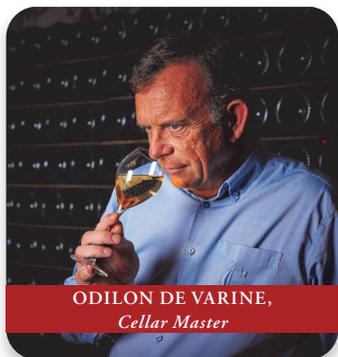
TECHNICAL DETAILS

Appellation: Champagne, France

Varietal Composition: 45% Chardonnay, 45% Pinot Noir, 10% Pinot Meunier

Aging: 3-4 years on lees before disgorgement | **Malolactic Fermentation:** None

Alcohol: 12.0% | **Total Acidity:** 8.7 g/L | **Residual Sugar:** 7.0 g/L



ODILON DE VARINE,
Cellar Master



Wine Spectator

"A tightly knit Champagne, backed by racy acidity, this is fresh and harmonious, with a finely detailed mousse and a delicate range of black raspberry, pickled ginger and chalk flavors, offering a touch of salted almond that echoes on the finish."

– Alison Napjus, September 2019



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