



DEPUIS 1584

# GOSSET

## CHAMPAGNE

### 2008 CELEBRIS EXTRA BRUT

#### 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

In 1993, former cellar master 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.

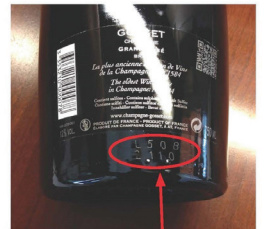
#### WINEMAKING

Celebris is fermented traditionally with no use of barrels or malolactic fermentation and further aged for an incredible 12 years on the lees in the cellar, imparting exceptional texture and complexity to the wine.

#### TASTING NOTES

A deep yellow color illuminated by fine and abundant beading. The nose is floral with hints of white flowers of acacia, jasmine and mimosa. There are also fruity notes of pear and mirabelle plum. The bouquet is rich and heady, vinous but airy. The palate is characterised by marked pastry aromas: pear cake, vanilla madeleine, sponge finger, sabayon ... The finish is long and salty.

#### 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:	Ambonnay, Avenay, Avize, Aÿ, Bouzy, Cramant, Cuis, Cumières, Trépail, Vertus, Le Mesnil-sur-Oger
Soil:	Chalk
Eco-Practices:	Sustainable Vegan

#### WINEMAKING

Varietals:	54% Chardonnay, 46% Pinot Noir
Malolactic Fermentation:	None
Tirage:	Cellared in 2009 12 years on the lees
Aging:	Minimum of 9 months following disgorgement

#### TECHNICAL DETAILS

Alcohol:	12%
Dosage:	4.8 g/L

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SINCE 1978

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