



DEPUIS 1584

GOSSET

CHAMPAGNE

2015 GRAND MILLÉSIME 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

Grand Millesime is a vintage-dated, brut-style cuvée crafted to spotlight an exciting aspect of a particular vintage using Gosset's minimalist winemaking philosophy.

WINEMAKING

A blend with a majority of Pinot Noir, creating fruit and structure, complemented by Chardonnay, which provides a fresh, elegant finish.

Bottled at the end of the spring following the harvest. The dosage is adjusted with precision to preserve the balance between freshness, fruit and vinosity without masking the wine's character and purity.

TASTING NOTES

A bright pale-yellow hue with extremely fine, tight-knit bubbles. Fruity, fresh and zesty nose. This luscious and elegant Champagne expresses notes of pastries (nougat, frangipane) and aromas of fresh fruit (orange and

Mirabelle plum). A delicate note of Passe-Crassane pear bringing a hint of Poire Williams liqueur can be detected as the wine warms up. An energetic wine on the palate with nice tension and fresh fruit aromas (nectarine, yellow peach) as well as a touch of lovely crisp acidity. The finish is clean, direct, saline and mineral, leaving a lovely hint of bitterness and verbenas.

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, Bisseuil, Chavot, Cramant, Moussy, Noé les Mallets, Pierry, Trépail, Verzy, Villers Marmery

Soil: Chalk

Eco-Practices: Sustainable
Vegan

WINEMAKING

Varietals: 59% Pinot Noir, 41% Chardonnay

Malolactic Fermentation: None

Tirage: Cellared in May 2016
Minimum 5 years on the lees

Aging: 6 months in the cellar after disgorgement

TECHNICAL DETAILS

Alcohol: 12%

Dosage: 4.0 g/L

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