



# CELEBRIS BLANC DE BLANCS

## 2012 VINTAGE

**ABOUT THE WINE:** The very first edition of Gosset Celebris Blanc de Blancs Vintage. The Chardonnays from 2012 were particularly suited to the desired balance for a Gosset Celebris cuvée. This exceptional cuvée is distinguished by its rarity. It is a limited edition of 15,000 bottles.

**VINEYARD SOURCES:** Ambonnay, Avenay, Avize, Aÿ, Bouzy, Cramant, Cuis, Cumières, Trépail, Vertus, Le Mesnil-sur-Oger

**TIME SPENT IN CELLARS PRIOR TO DISGORGING:** 9 years

**DOSGORGMENT:** March 2022

**DOSAGE:** Brut (7 g/L)

**VARIETAL COMPOSITION:** 100% Chardonnay

**TASTING NOTES:** The nose is fresh, with a hint of menthol spicing up the fruity aromas of pink grapefruit and sweet almonds. The palate is clear and fresh with a touch of lemon. On the mid-palate, the wine evokes a range of gourmet aromas of a baked crusted apple pie. This subtle complexity is enhanced by a spicy touch of candied ginger and star anise. The long mineral finish evokes fresh pineapples with a touch of citrus.

**SUGGESTED PAIRINGS:** Pairs perfectly with dishes that are both fresh and complex: fish rillettes, ceviche, carpaccio, marinated fish, scallop tartar, oysters or even grilled fish. It will also be very elegant with parmesan cheese. Its freshness also allows it to be paired with more traditional dishes such as white meats and poultry in a light sauce, braised veal and even kidneys cooked in white port.

