



DEPUIS 1584

GOSSET

CHAMPAGNE

12 ANS DE CAVE A MINIMA ROSÉ NV

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

This Rosé primarily expresses the qualities of the red wines. To obtain the bright radiance of the chalk, the Chardonnays are selected from various crus in places where the chalk breaks through to the surface in the Montagne de Reims, the Vallée de la Marne and the Côte des Blancs. Bottled at the end of the spring following the harvest. 12 years minimum aging in the cellars. The dosage is adjusted with precision to preserve the balance between freshness, fruit and vinosity without masking the wine's character and purity.

WINEMAKING

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TASTING NOTES

Coppery hue with rose-gold highlights. Very typical of a fruity rosé Champagne with notes of strawberry jam and dried figs. As the wine warms up, a cocktail of spices emerges, including black pepper and hawthorn, accompanied by kirsch and Burlat cherries. Fresh and lively on entry to the palate, with notes of cherry, calamansi, Australian finger lime and blood orange.

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, Bouzy, Cumières, Louvois, Verzy

Soil: Chalk

Eco-Practices: Sustainable
Vegan

WINEMAKING

Varietals: Chardonnay 65%, Pinot Noir 35%, with 8% vinified as a red wine

Malolactic Fermentation: None

Tirage: Cellared in 2010
Minimum 12 years on the lees

Aging: 6 months in the cellar after disgorgement

TECHNICAL DETAILS

Alcohol: 12%

Dosage: 4.5 g/L