

FREQUENTLY ASKED QUESTIONS

B

ANTIQUÉ BOTTLE

An iconic 18th-century antique bottle for emblem.

Jean Gosset first used the antique bottle that would become the emblem of the Gosset House in around 1760. This extremely elegant bottle with its elongated shape and curvaceous lines is an exclusive model that used to be part of the family's collection of ancestral bottles. It owes its name to the "antique glass" colour of the glass paste from which it is produced. It is a registered model, the only one of its kind in Champagne.

C

CELEBRIS

We should always refer to this Champagne as "Gosset Celebris"

This is a *Cuvée d'Exception*, literally, since it only comes from vintages that are exceptional, in that they possess the characteristics - substance, freshness, depth, structure, longevity – that will help to create the ultimate expression of the Gosset House style.

In this respect, there is no Champagne more "Gosset" than Gosset Celebris. *The quintessence of the House style* (according to Jean-Pierre Cointreau), it uses a unique harvest to express itself.

Gosset Celebris cannot be decreed; it is imposed by the year, then reveals itself over time. It is a free and intuitive, and therefore totally Gosset, interpretation of a remarkable year.

Here, the notion of time is therefore of prime importance. When it comes to the terroir, the selection of crus is very tight and the quantities produced are therefore necessarily small.

The first Gosset Celebris was a 1988 vintage.

CELLAR-AGEING: cellar-ageing time/wine for cellar-ageing

Our Champagnes are released when our Cellar Masters decide that they have reached their full maturity and best balance. Each Champagne can then be kept in the cellar for a longer period of time, during which more complex aromas will develop (for example, the fresh fruit aromas will evolve towards dried, candied and preserved fruits, then take on more oxidative notes of nuts, apple compote, truffles, distilled cherries, and finally notes of coffee, chocolate or even mocha.). It all comes down to individual taste and drinking preferences. In ideal cellar conditions (hygrometry and temperature), our Champagnes, having preserved the acids contained naturally in the grapes (no malolactic fermentation), will have a better cellar-ageing potential than Champagnes that have undergone malolactic fermentation.

However, one must proceed with caution and taste the wines regularly to prevent the risk of developing an aromatic palette that is less pleasing to the drinker.

CORK

Gosset only uses quality corks on all its cuvées. Very rarely, cork taint may occur (smell of damp cellars, wet cardboard, mould). Cork is a natural odour-absorbing material in which a compound called TCA (trichloroanisole), which has a musty odour, can form. However, musty odours can also be present in some wine cellars. The cork may absorb these odours and impregnate the wine.

CSR

CORPORATE SOCIAL RESPONSIBILITY

Over the last ten years or so, the Gosset Champagne House has stepped up its efforts relating to its social and environmental responsibility and these include the following recent initiatives: in 2021, the reception facilities, the boutique and the Champagne bar were brought into line with accessibility standards. At the start of 2022, the use of chemical products for the maintenance of the Gosset Champagne House's grounds was stopped and beehives were installed in April of the same year. In 2023, the visitors' tour route will be brought in line with accessibility standards and our visitor reception facilities will be brought into line with the safety rules for establishments open to the public. We will also introduce paper and cardboard recycling in the offices and install a staff water fountain (instead of plastic bottles)

On the eve of its 440th anniversary, Gosset is fully assuming its personality and responsibility and gradually transforming itself in order to adopt a sustainable development model. The Champagne House is committed to sustainable winegrowing practices and the preservation of biodiversity in its vast park in Épernay and has also completely redesigned the packaging of its Champagnes. In collaboration with sustainability-focused partners, Gosset is opting for eco-designed, certified, and recycled and/or recyclable materials, from short or local supply chains.

For further information, check out our CSR press pack.

D

DISGORGEMENT DATE

Gosset's Champagnes do not mention the date of disgorgement on their packaging. Indeed, the style of our Champagnes is determined by many factors that include the selection of the grape varieties, the grapes' crus of origin and our base wines, the production methods used to preserve the freshness of the grapes' natural aromas (our wines do not undergo malolactic fermentation), the blending process, the time spent ageing in the cellar and the dosage.

The date of disgorgement, in fact, is not relevant as an indicator of a wine's quality or style: its influence is negligible compared to the other choices made throughout the production process, and to focus on the date of disgorgement is to ignore, in particular, the time the Champagne has spent resting in the cellar after its disgorgement. For Champagne Gosset, this period, which must be at least six months, is variable and tailored to the particular style of wine that our Cellar Master wishes to offer wine lovers, through the various Champagnes. Lastly, the soft patina that the wines acquire after disgorgement develops extremely slowly, while all the other factors, in particular the supply choices and the method of production, are the real determinants of a wine's profile.

The date of disgorgement is therefore a minor criterion for determining the personality of a Champagne and can also lead to confusion. It is therefore not stated on our bottles

DOSAGE

Due to the changes in the grapes' maturity levels over the last few decades, the dosage is generally decreasing but it could be increased for a new Champagne in the future as this is not a deliberate strategy in our case. At Champagne Gosset, all the musts and all the wines, before and after blending, are tasted blind during their ageing. The same applies to the dosage. We do not apply a set formula, i.e., a dosage level that is pre-decided and set in stone. Different dosage tests will be carried out to find the right balance for the wine and create a "firework of aromas" on the palate.

OPTIMAL DRINKING DATE

Our Champagnes are carefully crafted using state-of-the-art techniques by our Cellar Masters and are regularly tasted throughout their ageing process and after the dosage has been added to ensure that they will be enjoyed by wine lovers when they have achieved their full balance, structure and aromatic expression. After transport (by road, in a car or truck, or by sea) our Champagnes require a period of rest, but they will soon be ready for drinking. They can then be kept in the cellar for a longer period of time according to preferences and tastes. The Champagnes will keep well in a cellar at the right temperature and with the right humidity conditions for many years. If the Champagne is going to be stored in the consumer's cellar at home, some rules must be followed to ensure that the wine is preserved in the best possible conditions: the bottles can be placed either on their side or upright but they must be stored at a constant temperature of between 10°C and 15°C (50°F-59°F), protected from light and vibrations, and with a high level of humidity.

F

FRENCH EXCELLENCE TROPHY PROMOTING FRENCH SAVOIR FAIRE

Created in 2009, each year the French Excellence (Excellence Française) Association recognises companies and institutions represented by men and women who, through their talent, creativity and ability to innovate, help to promote French savoir-faire around the world

Since its creation, the “Excellence Française” association has brought together those institutions, companies or personalities who represent the very best of French savoir-faire, each in their sector of activity.

In 2010, Maison Gosset became a permanent member of the Association.

G

GLASS (quality of glass):

Champagne-making requires an important number of manipulations of the bottles and, with the pressure exerted inside the bottle, their glass has to be thick and heavy. We naturally pay close attention to the quality of our bottles as they are not only a container for our Champagnes but also, and above all, the vessel in which a crucial phase of their creation takes place (we refer to the bottle as being a tool as opposed to just a simple container).

To ensure our Champagnes are always aesthetically pleasing, some bottles are discarded during the bottle dressing stage. There is no such thing as perfection when it comes to glass, nor can the sorting of our dry materials be 100% perfect: sometimes minor defects might escape our attention despite our best efforts.

GOSSET - family name

Gosset is one of the oldest established families in the Champagne region (the family history dates back to 1484 and the House was founded in 1584).

There are of course still many members of the Gosset family in the Champagne region, some of whom work as winegrowers or at other Champagne Houses.

Two members of the family (Christian Gosset and Paul Gosset) are independent champagne producers in Aÿ. However, we do not believe that there can be any confusion between these and the Gosset Champagne from the Gosset Champagne House because:

- Champagne Gosset is a Champagne House as opposed to a "récoltant-manipulant".



DEPUIS 1584

GOSSET
CHAMPAGNE

- Champagne Gosset is one of the Union des Maisons de Champagne's 15 "Grandes Marques Internationales".
- The Gosset Champagne House has been around for over 440 years and its Champagnes are exported to more than 60 markets, which gives it a worldwide reputation.
- Champagne Gosset boasts a unique and distinctive packaging design with an 'antique' bottle dating back to 1760, a short top foil and the iconic 'medallion' neck label created by Albert Gosset.
- The style of Champagne Gosset wines is also unique and results from a distinctive approach to winemaking that combines the preservation of the grapes' natural aromas with extra-long ageing in the cellars to develop the Champagnes' vinosity.
- Lastly, at Champagne Gosset, we produce around 1 million bottles per year, which is on a completely different scale when compared with the production of the smaller champagne producers.

In conclusion, the wine and the bottle design, the company and its representatives and the general market positioning are extremely different and we believe that there can be no possible confusion between Champagne Gosset/Maison Gosset on the one hand and Christian Gosset and the other champagne producers named Gosset on the other.

L

LEES

Working the Champagnes' lees is essential to the character of Gosset Champagne. Firstly, in the vat room: after fermentation, the base wines are kept on their fine lees to prevent any oxidation.

In certain hot years, when the musts have a strong colour due to the thickness of the grape skins, we will use Chardonnay lees which, when added to fermenting Pinots, will clarify and refine the wines naturally. After this, once the second fermentation in bottle is complete, the Champagnes are stored for a very long time on their lees. Ageing on the lees combines the action of yeast autolysis on the one hand and slow oxidation on the other, both of which will hone the style of the wine and draw out those aromas associated with maturity and plenitude, known as tertiary aromas.

LIVING HERITAGE COMPANY

The Living Heritage Company (Entreprise du Patrimoine Vivant) label is a mark of recognition from the French State, set up to distinguish French companies for the excellence of their industrial and artisanal savoir-faire.

Since its creation in 2005, this label has highlighted unique companies that are able to skillfully combine innovation and tradition, savoir-faire and creation, work and passion, past heritage and future potential, local and international.

This label brings together companies that share a certain vision of what their business should be: high performance in terms of their craft and their products, a constant focus on internal training, a technically and socially innovative approach and a dynamic commercial strategy. It is the only French State label awarded to a company for the entirety of its activity and it guarantees the excellence of its savoir-faire.

In 2013, Gosset became the second Champagne House to be awarded the Living Heritage Company status.

O

ORGANIC

We source our grapes from a network of winegrowers, some of whom work organically and benefit from a bio certification. Some other winegrowing partners cultivate their vines under the HVE (High Environmental Value) certification or are in the process of converting to HVE growing. Some other benefit from the Demeter or Biodyvin, biodynamic certification. We give a financial incentive to the conversion to sustainable growing practices and the House pays a bonus price for certified grapes.

R

RESERVE WINES

Gosset possesses a wide range of reserve wines for the creation of its non-vintage Champagnes, but uses them sparingly as only a maximum of 15% will be used in the blend. Some of these wines are already stored pre-blended by "style" (freshness, mid-palate, length, etc.) and will be used by our Cellar Masters, as a chef would reach for the spice rack when cooking, to complement a new harvest.

S

THE 'STYLE GOSSET'

At Champagne Gosset, there are no rules, no set formulas and no preconceived ideas when it comes to crafting a Champagne. This is why, at different stages of the production process, our Cellar Masters carry out blind tastings (for the selection of musts, the blends, during ageing on the lees in the cellars and at the time of disgorgement).

We craft our wines in a constant quest for perfection. The ultimate balance between freshness and vinosity is what defines all of the Champagnes created by Champagne Gosset.

Our distinctive style of wine is owed to a unique vinification process which preserves the natural freshness of the grapes. This process seeks to bring out and preserve the wines' full aromatic expression and ensure a long cellar life*, thus offering wine connoisseurs and wine lovers drinking experiences of unrivalled richness, balance and complexity. This radical approach to winemaking, combined with long ageing in our cellars, lends our Champagne a distinctive character.

*The "malolactic fermentation" is not carried out on our wines to preserve the malic acid, naturally found in the fruit.

SUPERMARKETS

Our Champagnes are sold directly from the Domaine or through a network of agents and importers who resell them to wine stores, restaurants, delicatessens, etc., i.e. a selective, high-quality distribution network.

If some of our Champagnes find their way onto the shelves of supermarkets, this is not our doing but that of resellers acting without our knowledge.

In such cases, we cannot guarantee the conditions of transport or the quality of storage of the wines, nor even their date of release from our cellars, and as a result, the quality of the Champagnes may be adversely affected.

We can only encourage our customers to buy our wines directly from the Domaine or partner resellers.

T

TROPHEE GOSSET

Founded over 400 years ago, Gosset is the oldest Wine House in Champagne.

Since 1584, the men and women of the Gosset House have cultivated a typically French "Art de Vivre" centred on gastronomy and the enjoyment of good food and wine. With a reputation for excellence that is appreciated

far beyond our borders, Gosset's ambition is to perpetuate its savoir-faire, to share it and to render it even more distinctive. It is this ethos that led to the birth of the "Trophée Gosset" in 1995. Originally, the Trophy highlighted the wealth and delicacy of French gastronomic culture combined with a unique style of Champagne, that of Gosset. Gradually, it has evolved to celebrate the champions of our heritage, both tangible and intangible, more generally. This prestigious award initially honoured great names in the restaurant industry, and their Champagne wine lists, and has evolved in line with the aspirations and inspirations of the members of the jury. It has recognised great partnerships between chefs and sommeliers, rewarded promising and generous initiatives in the culinary arts, and highlighted projects aimed at helping children, women, the disabled and vulnerable populations...

Today, the Trophée Gosset shines the spotlight on the champions of our tangible and intangible heritage of which the wines of the Champagne region are one of the most powerful symbols around the world.

For its 26th edition in 2021, the Gosset Trophy threw the spotlight on the richness of our culture in a broader sense, by honouring Stéphane Bern* and highlighting our heritage through this incredible tangible and intangible patrimony.

For the 27th edition, the jury was particularly proud to award the 50th Trophy to Alain Baraton "the gardener of Versailles" and a staunch defender of trees and nature. It also awarded a special prize to Pierre-Emmanuel Taittinger, whom UNESCO has entrusted with the important mission of protecting the unique heritage of the "Coteaux, Maisons et Caves de Champagne".

**Stephane Bern is a journalist, radio and TV host, writer passionate about French History and Culture. A star in his field in France.*

V

IS CHAMPAGNE GOSSET VEGAN?

Our Champagnes are not certified Vegan but we do not use any egg or milk protein in our vinification processes. We also do not use any fining agent made from fish protein. For the clarification of our wines, we rely on the magic of time and patience... and if that is not enough, we use a little clay to help things along (kieselguhr).

W

WINEGROWERS

Our grapes are sourced from 160 winegrowing families located throughout the Champagne region. This gives us a wide range of crus (villages) with which to work and enables us to achieve the desired harmony in our Champagnes according to the year to ensure that the Gosset style is perpetuated and recognisable year after year. We encourage our partners to convert to ever more sustainable practices, by paying a premium for grapes that are either grown organically or resulting from viticulture that is certified as sustainable, or converting to sustainable/organic growing.

WOOD

In the early 1980s, barrels were still partially used for the first alcoholic fermentation. At that time, it was decided to concentrate exclusively on fermentation in vats to preserve the natural aromas of the grapes and prevent micro-oxidation. Nowadays, the use of stainless steel vats also affords us perfect control of the fermentation temperatures and the conservation of the still wines on their fine lees until they are bottled.