



DEPUIS 1584

GOSSET
CHAMPAGNE

TASTING ORDER

CORE RANGE & GOSSET CELEBRIS

1- GOSSET GRAND ROSÉ

Rosé Champagne is generally served after other Champagnes as it is often powerful and very fruity.

At Gosset, however, the Cellar Masters recommend that the Grand Rosé be tasted before the other wines in the range.

The objective is to prove that a rosé Champagne can also be elegant, fresh, subtle and delicate, and therefore served as an aperitif, and also to demonstrate that a rosé Champagne is a style of wine in itself and not simply a version of Gosset's Brut Champagne with the addition of some red wine.

Gosset's rosé cuvées are produced by double blending. The first is a blend of the red wines and the second is a blend of the base wines, made from black and white grapes and used exclusively for this cuvée.

Gosset Grand Rosé offers a delicate fruitiness that will not tire the palate: its minerality and iodised finish will leave the palate fresh and ready for the wines to come.

In actual fact, when blind tasted, many tasters are not even aware that they are tasting a rosé Champagne!

Furthermore, as Gosset is historically a specialist in rosé Champagne, to start by tasting the Grand Rosé is a great way of providing an introduction to Gosset's unique style – one of intense mineral freshness and deep vinosity - through one of its original areas of expertise.



2- GOSSET GRANDE RÉSERVE

This is the signature Champagne of the range and of Maison Gosset.

The generosity of the Grande Réserve will be further accentuated when tasted after the Grand Rosé, with the latter having already prepared the palate and tastebuds.

3- GOSSET GRAND BLANC DE BLANCS

Also to be tasted after the Grande Réserve to further enhance the Champagne's finesse and minerality whilst freshening the palate.

Blanc de Blancs Champagne is often presented first in a range tasting as it is considered to be lighter and more delicate than other Champagnes owing to the absence of structure and power imparted by the Pinot Noir.

At Gosset, however, we wanted to demonstrate our expertise in the crafting of a Blanc de Blancs of great character in which finesse and tension do not mean any less power.

The combination of elegant and energetic wines from the Côte des Blancs with generous and structured Chardonnays from the Montagne de Reims, which are given several years of ageing on their lees, results in this complex and structured Champagne.

The Gosset Grand Blanc de Blancs can therefore be tasted after other styles of Champagne. Its intense freshness will cleanse the palate and prepare it for the next wine in the tasting.



4- GOSSET GRAND MILLÉSIME 2015

In contrast to the Blanc de Blancs, Gosset's vintage Champagne throws the spotlight on the role of Pinot Noir in the blend, both on an aromatic level and also by balancing the wine between the finesse of the Chardonnay and the structure and body of the Pinot Noir.

By placing our vintage Champagne after the core range in the tasting order, the depth and generosity that makes this a great gastronomic wine will be highlighted.



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5- GOSSET CELEBRIS BLANC DE BLANCS 2012

This wine's intense freshness, silky minerality and delicate complexity mean that it should be tasted before the other Gosset Celebris Champagnes, to gently prepare the palate to appreciate the Gosset Celebris style. This wine offers the quintessence of the Gosset style with its intense mineral freshness and deep vinosity complemented by a sensation of elegance and extreme finesse.



6- GOSSET CELEBRIS VINTAGE 2008

This is a remarkably big and smooth fine wine that reveals the authentic Gosset Celebris style in a vintage characterised by exceptional freshness. The cuvée was allowed to age in the cellars, in contact with the lees, for an extended period. For optimum aromatic expression, this wine is ideally served after the Blanc de Blancs.



7- GOSSET CELEBRIS ROSÉ 2008

This wine displays a luscious tautness and a bouquet of lovely zesty and enveloping aromas. The distinctive iodised finish is reminiscent of the minerality of the Chardonnays which form the basis of the blend.

This luscious yet energetic, fresh and spicy, and extraordinarily complex Champagne has impressive length on the palate and is therefore best placed at the end of the tasting.



8- GOSSET PETITE DOUCEUR ROSÉ

At Gosset, there is a longstanding tradition for the production of rosé Champagne, with the Gosset Rosé making up 15% of all volume produced by Gosset in the 1980s. What was once a 'niche' category has since grown, in the AOC in general, to make up a significant proportion of production (currently 10-11%).

Petite Douceur reveals a subtle balance between sweetness and acidity combined with more powerful aromas imparted by several years of ageing in the cellars in contact with its lees.

It should be tasted after the other Champagnes, ideally chilled to around 8°C.