

2016 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.

VINTAGE NOTES

July creates the bouquet, August creates the must. This Champagne region saying nicely sums up the 2016 growing season, with a cool start to the summer and a warm, sunny end of season. These conditions are ideal for producing great vintages in Champagne.

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

Pale-yellow hue flecked with green. The first nose expresses fresh aromas of fennel and star anise preceded by a touch of mint. As the wine warms, it reveals luscious aromas of poached pears, and almonds. Elegant on entry to the palate. A bouquet of fresh fruit - mirabelle plums, rhubarb and apples - then emerges, offering a lovely density on the mid-palate. The finish is well-honed, fresh and wonderfully tart. The fine bitterness that is the hallmark of the Grands Crus contributes to the elegant character of this wine.

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).



VINEYARD

Region: Champagne

Villages: Ambonnay, Aÿ, Chamery, Cramant, Maily, Vertus, Le Mesnil-sur-Oger, Passy, Pierry, Trépail

Soil: Chalk

Eco-Practices: Sustainable, Vegan

WINEMAKING

Varietals: 61% Chardonnay, 39% Pinot Noir

Malolactic Fermentation: None

Tirage: June 2017

Aging: 4 years minimum on the lees, followed by at least 6 months in bottle after disgorgement

TECHNICAL DETAILS

Alcohol: 12%

Dosage: 4.0 g/L