



www.champagne-gosset.com

Gosset

Champagne (Aÿ)



The Oldest Wine House in Champagne - Aÿ 1584

Established since 1584, Gosset is one of the smallest Grande Marque Champagne producers. Whilst the champagnes that they produce have never been plentiful in quantity, they have distinguished themselves with the consistently superb quality throughout the entire range of champagnes produced. Remaining a family owned house, the Gosset family sold the business to the Cointreau family nearly 20 years ago.

Starting with their flagship champagne, the superbly aged Grande Reserve multi-vintage, it is clear that they have sought to exceed all standards required by the region. Firstly, and most strikingly, the presentation is remarkable in heavy dark antique bottles that are unique to Gosset. Instead of aging this champagne for 3 years on lees before bottling, Gosset have aged this blend for four and half years. After bottling, this champagne is then aged a further 6 months in their cool cellars before they permit this champagne to be sold.



From the superbly smooth and well rounded flavours of the Grande Reserve to the elegance and perfume of the brilliant Grand Rose non-vintage champagne to the incomparable Grand Millesime vintage it is clear that these champagnes have been conceived for the most demanding champagne enthusiast. Whilst the vintage champagnes are only released in the very best years, the cellaring capacity of Gosset champagnes in those select vintages is well documented.

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In the superb 1985 vintage (just after their 400th anniversary in 1984), a special selection of vintage champagne was produced with the inception of Gosset Celebris. Only 4 vintages of this champagne have been released since that time with 1998 vintage being the most recent. More recently Gosset have once again started production of a vintage Rose with the introduction of the Celebris Rose to the range during August 2004.

Gosset can usually be found in the very best restaurants in Europe and throughout the world. From El Bulli in Spain to The Waterside in the UK and throughout leading three star restaurants in France including Alain Ducasse, Taillevent, Arpege and Lucas Carton.


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GOSSET Grande Réserve ★ ★ ★

...its effervescence highlights its beautiful bright golden hue. Its subtle bouquet extends in the mouth where fullness and freshness meet with strength and delicacy. This superb wine is the perfect accompaniment to a white meat, such as free-range poultry, roasted or served with a sauce.

This year, our House which is celebrating its 425th anniversary was awarded a **COUP DE COEUR** and was given the **GRAPPE D'OR GUIDE HACHETTE (golden grape – best wine of the year)** (among 36 000 wines tasted including 2 000 champagnes) for its cuvée **Grande Réserve**.



Gosset NV Excellence Brut

The current release of the Gosset Brut non-vintage is outstanding- as usual. On the palate the wine is deep, full-bodied and impeccably balanced, with lovely complexity, fine mid-palate depth, quite refined mousse and impressive length and grip on the vibrant finish. Very high class juice. 2010-2030. 91 points” viewfromthecellar.com – John Gilman - August 2010

Gosset NV Grand Rosé Brut

“The current release of the Grand Rosé is as fine as I have ever tasted from Gosset. Just a stunning bottle of non-vintage Rosé that is clearly the equal of many Rosé Tête de Cuvées! 94 points.” viewfromthecellar.com – John Gilman - August 2010

Legend ★ ★ ★ : exceptional wine



Gosset 2000 Grand Millésime Brut

“The 2000 vintage of Gosset’s Grand Millésime is one of the best recent vintages of this consistently outstanding bottling that I have tasted in several years. The bouquet is deep, complex and stunning, as it soars from the glass in a blaze of apple, pear, brioche, complex soil tones, a touch of almond paste and a flat out great base of complex minerality. On the palate this is a big and opulent Champagne, with great mid-palate depth, a rock solid core of fruit, brisk acids, impeccable focus and balance, very elegant mousse and stunning length and grip on the seamless and elegant finish. An extremely classy example of the vintage. 2010-2030. 94 points” viewfromthecellar.com – John Gilman - August 2010

Gosset 1998 Celebris cuvee Extra Brut

Bright golden in colour with lifted floral, citrus and stone fruit aromas. Minerals, sea spray and lemon tea then give rise to hay and toasted brioche with almond spice. A very elegant yet rich palate with complexity and intensity.

Gosset Celebris Blanc de Blanc MV (blend of 1995, 1996, 1998 + 1999) cuvee Extra Brut

Concentrated and luminous pale golden hue enriched by a fine persistent effervescence that accentuates the very complex and expressive aroma. Wild-flowers and lime blossom combine with dough, brioche and spice. Rich and creamy the wine dances through dried fruits, spice and crème brûlée. Lively acid is again crucial to balancing this wine and reinforcing the very complex and driven palate.

Gosset 2003 Celebris Rose cuvee Extra Brut

Superb pale pink and copper in the glass. The bead is very slender and constant and gives rise to freshly picked wild strawberries together with tea rose and wallflowers. Floral scents and slightly herby aromas are enriched with hints of vanilla spice. Delicate and very fresh this wine calls for another glass.