

“Gosset is a Champagne house that still manages to appeal to geeks who’d normally be running after grower Champagnes. This is because of the style of their wines, which is very linear and pure.” Jamie Goode



Gosset

www.champagne-gosset.com

Champagne (Epernay)



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.

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 5 vintages of this champagne have been released since that time with 2002 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 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 NV Excellence Brut

*The bouquet offers up a superb blend of pear, lemon blossoms, a bit of apple skin, bread dough, a lovely base of soil and a bit of upper register smokiness. On the palate the wine is deep, full-bodied, young and very well-focused, with a fine core, pinpoint bubbles and very good length and grip on the still quite primary finish. **91 points***" viewfromthecellar.com – John Gilman - Sept 2013

Gosset NV Grande Reserve Brut

*"The bouquet is outstanding (as always), with the influence of plenty of reserve wines in the blend very much in evidence in its mélange of apple, peach, brioche, a beautifully complex base of soil tones, a gentle vein of nuttiness and a nicely smoky top-note. On the palate the wine is deep, full-bodied, complex and absolutely rock solid at the core, with very refined mousse, excellent focus and balance, crisp acids, but just a touch short on the classy finish. **92 points.**"* viewfromthecellar.com – John Gilman - Sept 2013

Gosset NV Grand Rosé Brut

*"The new release of Gosset's non-vintage Grande Rosé is as lovely as it seems to be every year. On the palate the wine is deep, full-bodied, crisp and complex, with very elegant mousse, excellent focus and grip and a very long, poised and extremely well-balanced finish. **92+ points.**"* viewfromthecellar.com Sept 2013

Gosset NV Grand Blanc de Blanc

*"This new cuvée is quickly becoming one of my favorite bottlings of Blanc de Blancs. On the palate the wine is deep, full-bodied, young and complex, with a great core, utterly refined mousse, superb focus and grip and outstanding balance on the very long, zesty and elegant finish. Just another stellar cuvée from Gosset! 2013-2030+. **94.*** viewfromthecellar.com – John Gilman - September 2013

Gosset NV Grand Blanc de Noirs - NEW CUVÉE due November 2017 from 2007 vintage aged on lees for 9 years bottles with 5gms/ltr dosage

Gosset 15 Ans - NEW CUVÉE

Its long ageing in the cellar, with no malolactic fermentation to pass the time, enables our 15-year-old Gosset to retain its freshness and elegance while gaining added vinosity, complexity, fullness. The balance is ideal.

Gosset 2006 Grand Millésime Brut

*"The 2006 Brut Grand Millésime offers more near term appeal than many Gosset Champagnes as the flavors show a good amount of complexity, while the contours are nicely mellowed. Hazelnut, savory herbs, anise, mint and dried pear meld into the generous, inviting finish. The typical Gosset energy is nicely balanced by the weight and soft, relaxed contours of a wine that is now nearly ten years old. Lightly honeyed and toasty notes round out the close. In 2006 the blend is 56% Pinot Noir and 44% Chardonnay from vineyards in Avize, Cramant, Le Mesnil-sur-Oger, Trépail, Vertus, Ambonnay, Avenay, Aÿ, Chigny-les-Roses and Louvois. **93 points**"* Vinous Media - Nov 2015

Gosset 2004 Celebris cuvee Extra Brut (100% Grand cru)

Bright 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. One of the last Champagnes to be released from the great 2004 vintage. 5 g/l

Gosset 2002 Celebris cuvee Extra Brut (100% Grand cru) - last stocks

Gosset 2007 Celebris Rose cuvee Extra Brut (100% Grand cru) - last stocks

Superb pale pink colour 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.

