

Souis Latour Agencies

Grande Réserve Brut Gosset Champagne

Vintage N/A

Country of Origin France

Region Champagne

Grape varieties Chardonnay, Pinot Noir, Pinot Meunier

Wine description

Founded in Ay in 1584 Champagne Gosset is the oldest wine house in Champagne. The Grande Réserve is the true signature of the House. Its style rests on Pinot Noir from Ay which gives the structure to the wine. Malolactic fermentation has been avoided to preserve the freshness and the elegance of the fruit and a long ageing in cellars will bring roundness and complexity. Dosage is kept low as in the style of the house (8 g/l).

Tasting note

This cuvée has a bright and golden colour. The nose is dominated by the freshness and the fruit. The Chardonnay brings finesse sustained by notes of yellow fruits such as peach and Mirabelle plum. On the palate, the wine is full-bodied and generous. The Pinot Noir of Ay gives its structure. Hawthorn and white flowers merge naturally. Acidity is expressed by citrus fruits.

Vineyard information

Harvest type Hand picked Environmental management Sustainable

Winemaking information

Fermentation vessel Stainless steel tanks

Maturation time 36 months before disgorging

Wine Analysis

Alcohol by volume 12% Residual sugar (grams per litre) 7.8 Acidity (grams per litre) 7.8