



## CELEBRIS Vintage Extra Brut Gosset Champagne

|                   |                        |
|-------------------|------------------------|
| Vintage           | 2004                   |
| Country of Origin | France                 |
| Region            | Champagne              |
| Grape varieties   | Chardonnay, Pinot Noir |

### Wine description

This Cuvée, created in 1993, is the culmination of Gosset style and immediately joined other high-end champagnes in its class. 2004 is an incredibly complex and balanced vintage' comments Odilon de Varine. The famous CELEBRIS bottle is an exact replica of an antique bottle dating back to the 18th century.

### Tasting note

An opulent appearance, bright pale gold with emerald green highlights. The bubbles are fine and rise in a thin and persistent ribbon. The nose has ripe aromas of frangipane, Tarte Tatin, honey or salted butter caramel refreshed by scents of pear, pineapple and even citrus fruits such as the kaffir lime or citrus limetta. The palate is open and flawless with salty notes followed by complex aromas reminiscent of pear, grapefruit and yuzu.

### Vineyard information

|                          |             |
|--------------------------|-------------|
| Harvest type             | Hand picked |
| Environmental management | Sustainable |

### Winemaking information

|                     |                            |
|---------------------|----------------------------|
| Fermentation vessel | Stainless steel tanks      |
| Maturation time     | 10 years before disgorging |

### Wine Analysis

|                                  |       |
|----------------------------------|-------|
| Alcohol by volume                | 12%   |
| Residual sugar (grams per litre) | 5 g/L |

