



Louis Latour Agencies

Grand Millésime Brut Gosset Champagne

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| Vintage | 2006 |
| Country of Origin | France |
| Region | Champagne |
| Grape varieties | Chardonnay, Pinot Noir |

Wine description

Founded in Ay in 1584 Champagne Gosset is the oldest wine house in Champagne. Continued excellence is ensured by Odilon de Varine, Gosset Cellar Master. 2006 was particularly favourable to Pinot Noir which shows a good maturity, with a lot of fruit and body.

Tasting note

The colour is a bright and clear yellow gold. The first nose is very fresh and expressive with notes of hawthorn, lilac, wild white flowers and fruit notes such as pear, plum and Mirabelle.

The palate is straightforward with light notes of violet. Citrus fruits aromas dominate in this cuvée: lemon drops and grapefruit aromas sustained by fruit aromas (pear, plum) thus confirming the nose.

In the mouth, we can find aromas of citrus caviar and grapefruit.

The finish has a long lasting, refreshing note with a hint of saltiness, and ends with notes of lemon.

Vineyard information

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

Winemaking information

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| Fermentation vessel | Stainless steel tanks |
| Maturation time | 96 months before disgorging |

Wine Analysis

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| Alcohol by volume | 12% |
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