



Louis Latour Agencies

Grand Millésime Brut Gosset Champagne

Vintage	2012
Country of Origin	France
Region	Champagne
Grape varieties	Chardonnay, Pinot Noir

Wine description

Grand Millesime 2012 is a blend of 67% Chardonnay and 33% Pinot Noir. The wine has been vinified and aged on lees with malolactic fermentation avoided, as per Gosset's house style. This preserves the fruit aromas of the wine while allowing the wines to undergo longer ageing (5 years on lees). Dosage is 8 g/l to maintain balance without masking the wine's personality. Difficult conditions to begin with; some very low temperatures in winter and an early budding, with all sort of climatic issues and lot of rain during Spring. There was a sudden change in mid-July with dry and warm conditions until end August and cooler weather for harvest. A difficult vintage for the nerves but beautiful in the end: bright, lively, dynamic. The Chardonnay shows exceptional character with great structure and depth while the Pinot Noir is more shy but complements the Chardonnay nicely with layers and flesh.

Tasting note

A wonderfully fresh and expressive first impression reveals pear and peach which develops into notes of grapefruit, aniseed and liquorice. The finely poised, full-bodied palate remains incredibly light, with every sip revealing notes of damson and Mirabelle plum followed by orange and pink grapefruit. Sustained by a bold liveliness, the wine finishes satisfyingly with just a hint of salinity.

Vineyard information

Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel tank
Maturation time	60 months before disgorging

Wine Analysis

Alcohol by volume	12%
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