

CHRISTIAN GOSSET BLANC DE NOIRS 'LA CHEMINÉE' GRAND CRU EXTRA-BRUT CHAMPAGNE



100% Pinot Noir. Produced only in exceptional vintages in tiny quantities, La Cheminée represents a powerful and transparent expression of the intensity of the Aÿ mountainside. Ripe red fruits and toasted brioche. Pure, linear texture without austerity and a very long finish. Grand Cru Aÿ pinot noir at its finest, destined to develop further. Practicing Organic.

Made from two very small complimentary parcels planted on the same hillside in the Grand Cru village of Aÿ in the Vallée de la Marne in chalky soil. Brisepot, planted in 1993 on a very steep, west-facing 45% gradient (Christian works this vineyard wearing mountain shoes with crampons because it is so steep. Here he plants various grasses as cover crops to retain soil against erosion) and Pisse-Loup, which sits lower down the same slope. Bunches are hand-picked in small baskets with strict selection in the vineyard. Low-impact and low-intervention winemaking. The pressing is done at his neighbor Jean-Baptiste Geoffroy's winery in a traditional Coquard basket press. The *coeur de cuvée* arrives by gravity into Christian Gosset's cellar, directly into new and used French barriques, where it undergoes both alcoholic and malolactic fermentation. Remains in the barrel completely undisturbed for 11 months until bottling, which is important as to avoid any oxidation. As a result, little to no sulfur is needed. Raw and natural, with no fining, filtering or cold-stabilization. Aged in cellar for a minimum of 3 years on the lees.

Christian Gosset is one of the most experienced winemakers and family names synonymous with quality in the village of Aÿ in the Vallée de la Marne. His family has a long history in Champagne & he worked 35 years in his amazing family vineyard plots on the beautiful terroirs of Aÿ. In 2016, he began his own project, where he would make a real Champagne of terroirs, & only with Grand Cru. Christian is focused on exalting the great terroirs for pinot noir from Aÿ, which has been home to the Gosset family for over 500 years. (Pierre Gosset was the first recorded winemaker of the family tree in 1584.) From his five hectares of vineyards in the Grand Cru villages of Aÿ and Chouilly, as well as the Premiers Crus of Mareuil-sur-Aÿ, Dizy and Avenay-Val-d'Or, Christian crafts a range of terroir-expressive Champagnes focused on absolute quality, above all.

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Tasting Note:

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Shelf Talker:

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