

CHRISTIAN GOSSET A04 BRUT GRAND CRU CHAMPAGNE



85% Pinot Noir, 15% Chardonnay. Aromatic and expressive on the nose, reminiscent of pear, citrus peel, yellow flowers (genette, mimosa), bread and aniseed tip. On the palate, the attack is frank and balanced. A creamy mousse and food-friendly acidity are complemented by minerality and salinity on the long, vinous finish. Practicing Organic.

A blend of two important Grands Crus from the 2018 vintage: 85% Pinot Noir from Aÿ in the Vallée de la Marne, and 15% Chardonnay from Chouilly in the Côte des Blancs, Champagne, France. Each plot is hand-picked & vinified separately in barrel. Low-impact & low-intervention winemaking, with the pressing done using a traditional Coquard press. Spontaneous fermentation with native yeasts. Aged in cellar for a minimum of three 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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Pinot Noir & Chardonnay. Aromatic & expressive aromas of pear, citrus peel, yellow flowers, bread & aniseed; frank & balanced; creamy mousse & food-friendly acidity; minerality & salinity on the long, vinous finish. Practicing Organic.

Shelf Talker:

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