

CHRISTIAN GOSSET Aÿ GRAND CRU BLANC DE PINOT NOIR EXTRA BRUT CHAMPAGNE, CROIX-COURCELLES



100% Pinot Noir. Intense and complex aromas of strawberry, blackcurrant, blueberry, pepper, honey, spices, plums, violets and foliage on a smoky, toasty background. A broad and vinous palate with a dense, firm texture. Creamy mousse and food-friendly acidity. The balance is invigorating. The finish is very long, structured, chalky and slightly salty. Produced only in exceptional vintages in tiny quantities, Croix-Courcelles represents a powerful and transparent expression of the complexity of the Aÿ terroir. Practicing Organic.

From two very small south-facing parcels planted in 1969 at a slightly lower elevation in the Grand Cru village of Aÿ in the Vallée de la Marne, Champagne, France. The parcels are at the bottom of the slope, facing south, planted in deep, chalky soils on the road that leads to Épernay. 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. The wine is only moved twice — once into the fermentation barrel and once into the bottle. The wine remains in the barrel completely undisturbed for 11 months without *bâtonnage* until bottling, which is important to avoid any oxidation. As a result, little to no sulfur is needed because the wine is not moved. Aged in cellar for a minimum of 3 years on the lees. Christian Gosset Champagnes are raw and natural, with no fining, filtering, or cold stabilization.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CHRISTIAN GOSSET
Aÿ GRAND CRU BLANC DE
PINOT NOIR EXTRA BRUT
CHAMPAGNE, CROIX-
COURCELLES

100% Pinot Noir. Aromas of berries, pepper, honey, spices, plums, violets & foliage on a smoky, toasty background; broad, vinous palate; dense, firm texture; creamy mousse & food-friendly acidity; invigorating balance; long, structured, chalky & slightly salty finish. Practicing Organic.

Shelf Talker:

CHRISTIAN GOSSET
CROIX-COURCELLES
GRAND CRU CHAMPAGNE



100% Pinot Noir. Intense & complex aromas of strawberry, blackcurrant, blueberry, pepper, honey, spices, plums, violets & foliage on a smoky, toasty background. A broad & vinous palate with a dense, firm texture. Creamy mousse & food-friendly acidity. Invigorating balance. The finish is very long, structured, chalky & slightly salty. Produced only in exceptional vintages in tiny quantities; a powerful & transparent expression of the complexity of the Aÿ terroir. Practicing Organic.

AN EASTERLY WINE SELECTION