



Blanc de Noirs Extra Brut

ANTIQUE RANGE

Champagne Gosset is the oldest wine house in Champagne. For more than four centuries, the family has preserved its house style, a true reflection of the terroir; a transparent wine that shows purity, precision and persistence. Even as the winery honors its heritage, it draws on those traditions to offer new iterations of the exquisite house style.

Pierre Gosset established the family winery in 1584 in Ay. The limited edition Grand Blanc de Noirs Extra Brut is a nod to the family heritage using Pinot Noir from Ay grand cru, which delivers elegance, structure, density and aging potential.

Vineyard Sources: Grande Vallée de la Marne: Ay
Montagne de Reims: Ambonnay,
Chigny les Roses, Tauxières, Verzy

Varietal Composition: 100% Pinot Noir

Malolactic Fermentation: None

Aging: +9 years on lees

Disgorgement: April 10, 2017

RS(Dosage): 5 g/L

Alcohol: 12%

Cases Imported: 400 (6/750ml)

Cellarmaster notes: "This limited edition cuvée is a tribute to the finesse and elegance of Pinot Noir used in our other Gosset wines."
—Cellarmaster, Champagne Gosset

Tasting Notes: With its elegant gold-flecked appearance and its extremely fine mousse, the Grand Blanc de Noirs charms from the outset. With 9 years aging on the lees, this 100% Pinot Noir exhibits a nose of white fruit, hints of patisserie, along with a touch of white peach and baked apple. As it unfurls on the palate, it beautifully displays notes of beeswax and candied citron. The attack is supple and well-balanced. The finish is crisp and fresh with salty, almost iodine notes, along with a certain minerality and structure. Perfectly balanced between intense aromas and elegant finesse, the fruity structure of the Pinot Noir is expressed with surprising freshness and precision.



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