Champagne
GOSSET
Aÿ-1584

GRAND ROSE BRUT



Chardonnay : 56 %

Avize	100 %
Chouilly	100 %
Cramant	100 %
Mesnil Sur Oger	100 %
Trépail	95 %
Vertus	95 %
Villers Marmery	95 %

Pinot Noir : 35%

Aÿ Champagne	100 %
Ambonnay	100 %
Bouzy	100 %
Verzenay	100 %
Rilly la Montagne	94 %

Red wine
from Bouzy (100%) and Ambonnay (100%) : 9 %

VISUAL OBSERVATIONS
Colour and appearance: a strong, bright and clear salmon-pink hue, embellished by flighty ruby-red reflections that sporadically revive and exalt the colour of this wine. **Effervescence**: generous, made up of fine, constant bubbles, that rises up victoriously.
Ribbon: blooming, majestic and lasting.

BOUQUET
First nose: reminiscent of fresh summer fruits, combining the aromas of wild red berries found in bramble hedges and undergrowth in an ordered unity: raspberries, wild strawberries and redcurrants, all ripe red to perfection, blend with the more insistent fragrances of sweet spices, such as cinnamon and nutmeg. **Once poured**: the more distinct and persistent aromas of Viennese pastries are released: freshly-baked brioche, sweet buns and sandwich bread and the subtly milky fragrance of fresh butter and whipping cream which is purity itself. **Finish (bearing in mind that the wine has warmed a little)**: hints of wild roasted almonds and warmed mandarin peel. Taken as a whole, the predominant impression is that of depth, intensity and a harmonious blend

TASTE
First taste: candid, generous and full-bodied. The rich, mellow and responsive mouth, lightly structured with exemplary length, immediately proclaims its vivacity, developing the aromatic farandole previously detected in the nose with even greater candour and with one noticeable difference: the invasion of red fruit jams (as opposed to freshly picked fruit) as blackcurrants and morello cherries.
Body: the mouthful is generous, opulent and ripe almost from the word go, naturally marrying roundness and concentration. Infinitely silky, its elegant perfume and velvet bubbles tantalize the taste buds and caress the palate. **Finish**: remarkable, delicate and refined thanks to an effervescence which is quietly soothing whilst the wine develops its pleasurably persistent gingerbread aromas.

FOOD MATCHES
saltwater fish, such as angler, sea bream, bass, red scorpion fish, red rock mullet or dory, garnished with rich spices, reduced or crushed olives or tomatoes and perhaps more elaborate sauces; -small game, such as cutlets, aiguillettes or roasted noisettes of pheasant, woodpigeon, partridge, teal, young rabbit or venison, etc. served with a spicy foie gras sauce; desserts made with berries, for example *chaudfroid, clafoutis,* red fruit jellies, zabaglione, fresh fruit salad with a light syrup or a fruit tart, delighting gourmets and gourmands alike.