



# CELEBRIS Extra Brut 2002

CELEBRIS RANGE

In 1993, cellarmaster Jean-Pierre Mareigner decided to pursue a project that had originated with Albert Gosset (15th generation, 1915-1991) — a prestige cuvée that would represent the best of Champagne Gosset. Thus was born CELEBRIS, a 1988 vintage cuvée, sold for the first time in 1995. This cuvée is the culmination of the Gosset style and immediately joined other high-end champagnes in its class. The great aromatic complexity and beautiful finesse that distinguishes this wine mean it can be paired with the most elaborate dishes.

**Vineyard Sources:** Ay-Champagne, Bouzy, Verzy, Chouilly, Cramant

**Harvest Notes:** The 2002 vintage was characterized by a cold, dry, sunny winter followed by warmer weather and rain until mid-March. Dry, sunny yet cool weather commenced on September 10 through harvest. Large diurnal shifts in temperature concentrated the sugars and produced healthy grapes.

**Malolactic Fermentation:** None

**Time Spent in Cellars Prior to Disgorging:** Minimum 10 years

**Dosage:** Extra brut (5g/L)

**Varietal Composition:** 52% Chardonnay, 48% Pinot Noir

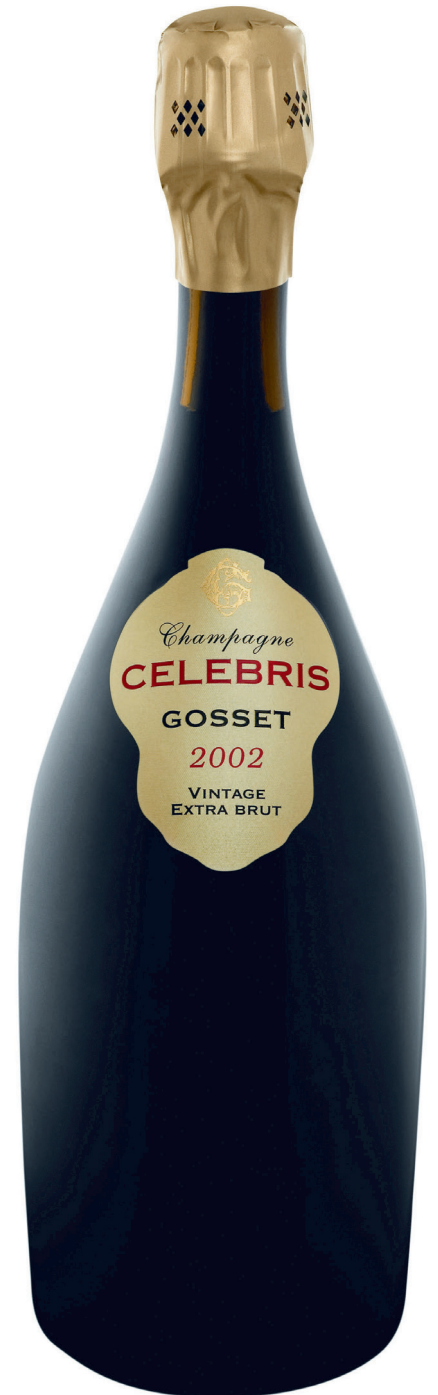
**TA:** 8.6g/L

**Tasting Notes:** Very fresh, this cuvée leaves a lingering sensation of purity and fruitiness without extravagance, with beautiful aromas of green apple and lemon.

**Cellarmaster Notes:** “This is a champagne that was difficult to create. I selected contrasting villages in order to blend various personalities. I was looking for structure but also freshness. The final result is an exceptional cuvée.” — *Jean-Pierre Mareigner*

**Suggested Serving Temperatures:** Between 10 C and 12 C (50 F and 53 F)

**Suggested Pairings:** Being very elegant, this champagne is perfect as an apéritif, leaving the wine to express itself freely. It can also be paired with free-range poultry, sweetbreads en papillote with lemongrass sauce, and fish dishes with sauce, such as monkfish in a browned butter sauce.



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