



Grande Réserve Brut

ANTIQUE RANGE

Vineyard Sources: Aÿ, Bouzy, Ambonnay, Le Mesnil-sur-Oger, Villers-Marmery

Malolactic Fermentation: None

Time Spent in Cellars Prior to Disgorging: Minimum 3 years

Dosage: Brut (9g/L)

Varietal Composition: 43% Chardonnay, 42% Pinot Noir, 15% Pinot Meunier

TA: 8.4g/L

Tasting Notes: The color is bright and golden, the nose open and expressive, and the palate is dominated by a refreshing mineral tension.

Cellarmaster Notes: “This is the true signature of the House. An expression of the Gosset style, which I have been maintaining for 30 years.” — *Jean-Pierre Mareigner*

Suggested Serving Temperatures: Between 8 C and 10 C (46 F and 50 F)

Suggested Pairings: This champagne is the perfect accompaniment to mild and subtly spiced dishes with cooked fruit, sweet/savory dishes or tajines. A blend of three vintages, the Grande Réserve Brut is adaptable by nature — from apéritif to dessert.

Suggested Retail: \$58



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