



# Grande Réserve

ANTIQUE RANGE

## Grande Réserve – 2017 Disgorgement, *epitomizing the house style*

Expresses the spirit of Champagne Gosset and delivers the house style – a pure expression of terroir

- Tirage (bottled) 2014
- Disgorged 2017
- 80%-90% of blend from the 2013 vintage; 10%-20% of blend from 2010 & 2012 vintages

Style: delivering elegance, purity, freshness, fruit, precision and texture; dynamic, age-worthy cuvées

- Exposes terroir by avoiding malolactic fermentation; preserves sharp acidity, highlighting purity, freshness and fruit
- Longer than average aging (3-5 years) on the lees provides complexity, richness naturally and requires less dosage

Dosage: Brut (7 g/L)

Total Acid: 8 g/L

Vineyard sources: Aÿ, Avenay, Avize, Le Mesnil-sur-Oger, Oger, Chavot, Hautvillers, Trépail

- Aÿ: PN, full-body, mid-palate structure, aging
- Avize: CH, vivacity, purity, length
- Le Mesnil: CH, structure, texture, minerality, aging
- Oger: CH, full-bodied, minerality, iodine
- Avenay: PN, delicacy, fruitiness, back-palate
- Chavot: PN/PM, roundness, binder
- Hautvillers: PN/PM, freshness, delicacy
- Trépail: CH, vivacity, density, length

Varietal composition: 45% Chardonnay, 45% Pinot Noir, 10% Pinot Meunier

Lot numbers: L741 4113, L746 4113, L725 4123, L741 4113, L741 4113

