



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gosset Grande Reserve Brut Champagne

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<b>Usual Price</b>	£45.49
<b>Discount Price (inc. VAT)</b>	£42.99
<b>Code</b>	GOSS001

Gosset's flagship cuvée, this is a rich creamy, toasty multi-vintage champagne, awarded the 'Grappe d'Or' (Best Wine of The Year) in 2010. Founded in Ay in 1584 Champagne Gosset is the oldest wine house in Champagne.

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### Tasting Notes:

This cuvée has a bright and golden colour. The nose is dominated by the freshness and the fruit. The Chardonnay brings finesse sustained by notes of yellow fruits such as peach and Mirabelle plum. On the palate, the wine is full-bodied and generous. The Pinot Noir of Ay gives its structure. Hawthorn and white flowers merge naturally. Acidity is expressed by citrus fruits.

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Specification	
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Vallee de la Marne
Sub Area	Aÿ
Type	Champagne
Grape Mix	Chardonnay, Pinot Noir, Pinot Meunier
Vintage	NV
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Champagne Gosset
Producer Overview	<p>Gosset is the oldest wine house in Champagne. It was founded in Aÿ in 1584 by Pierre Gosset an alderman and wine-grower who made mostly red wines. At that time the region's still wines competed for pride of place on the best tables of France with the wines of Beaune which were made from the same grape varieties as they are today. In the 18th century Gosset joined their neighbours and began to make the sparkling wines for the first time. It was at this time that the house adopted the unique antique flask-shaped bottle that is still used today. Gosset's wines are characterised by their purity and expressiveness. <b>Read more online</b></p>
Closure Type	Cork
Food Matches	Serve as an apéritif.
Press Comments	<p>Decanter, 2022, 93 points: "The oldest Champagne House is a favourite among wine trade insiders. This non-vintage cuvee boasts mellow red apple fruit aromas. It has beautifully subtle autolysis on the palate, with a creamy apple and plum, and great precision."</p>