



Louis Latour Agencies

Grand Millésime Brut Gosset Champagne

Vintage	2015
Country of Origin	France
Region	Champagne
Grape varieties	Chardonnay, Pinot Noir

Wine description

Grand Millesime 2015 is a blend of 59% Pinot Noir and 41% Chardonnay. The wine has been vinified and aged on lees with malolactic fermentation avoided, as per Gosset's house style. This preserves the fruit aromas of the wine while allowing the wines to undergo longer ageing (5 years on lees). Dosage is 4 g/l to maintain balance without masking the wine's personality. The growing season was notable for being the hottest vintage ever recorded. The hot conditions did make drought an issue and some yields were reduced by 20 percent, with berries failing to grow properly. However, the hot, dry conditions did prevent the development of disease and rot and producers were often spared from using sprays and pesticides. The intensely hot weather ran from June through to August with the end of August seeing a touch of relieving rain along with cooler nights.

Tasting note

A wonderfully fresh and expressive first impression reveals pear and peach which develops into notes of candied orange and marzipan. The finely poised, full-bodied palate remains incredibly light, with every sip revealing notes of damson and Mirabelle plum followed by zesty notes of rhubarb. Sustained by a bold liveliness, the wine finishes satisfyingly with just a hint of salinity.

Vineyard information

Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel tank
Maturation time	60 months before disgorging

Wine Analysis

Alcohol by volume	12%
Residual sugar (grams per litre)	4 g/l

