



## Petite Douceur Rosé Extra Dry Gosset Champagne

|                   |                        |
|-------------------|------------------------|
| Vintage           | N/A                    |
| Country of Origin | France                 |
| Region            | Champagne              |
| Grape varieties   | Chardonnay, Pinot Noir |

### Wine description

Founded in Ay in 1584 Champagne Gosset is the oldest wine house in Champagne. Continued excellence is ensured by Odilon de Varine, Gosset Cellar Master. This Cuvée was created using subtle balance between sweetness and acidity. A perfect match for Crepes Suzette, orange blossom cakes or pear tarts with cinnamon.

### Tasting note

This cuvée is salmon-pink in colour. It has a beautiful effervescence with a string of fine bubbles. On the nose, flavours of ripe strawberry followed by raspberry. On the finish and once the wine has warmed up slightly, notes of quince, blood orange and verbena are revealed. The well-balanced palate is dominated by notes of strawberry, raspberry but also pink grapefruit and lemon.

### Vineyard information

|                          |             |
|--------------------------|-------------|
| Harvest type             | Hand picked |
| Environmental management | Sustainable |

### Winemaking information

|                     |                             |
|---------------------|-----------------------------|
| Fermentation vessel | Stainless steel tanks       |
| Maturation time     | 36 months before disgorging |

### Wine Analysis

|                   |     |
|-------------------|-----|
| Alcohol by volume | 12% |
|-------------------|-----|

