



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gosset 12 Ans de Cave a Minima

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Price	£85.50
Code	GOSS040

Champagne Gosset 12 Ans de Cave is a rich, fruity Champagne made with Chardonnay grapes that offers notes of lemon, shortbread, dried apricots, honey and peach.

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### Tasting Notes:

Fresh and elegant showing a beautiful maturity. The nose reveals aromas of summer orchard fruits such as peach and mirabelle, citrus peel combined with notes of liquorice mint. On the palate notes of blood orange, lemon and ginger appear. A long inviting finish with a hint of saltiness which is characteristic of the House style

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Specification	
Vinification	Vinified and aged on lees on the lees avoiding premature oxidation. Malolactic fermentation carefully avoided in order to preserve the natural fruit character of the wines in vats and ensure they are perfectly preserved. Brut dosage (7g/l) the balance between freshness, fruitiness and vinosity whilst keeping the character of the wine and its purity. Aged 12 years in the cellar to obtain a complex and fruity wine
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Vallee de la Marne
Sub Area	Aÿ
Type	Champagne
Grape Mix	Pinot Noir 51%, Chardonnay 49%
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Gosset Champagne
Producer Overview	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>
Closure Type	Cork
Food Matches	Superb as an aperitif or to accompany light dishes including scallops, grilled fish and even light dishes such as poultry.