HOUSE OF TOWNEND

Gosset Celebris Blanc de Blancs 2012 Champagne

Price	£225.00
Code	GOSS050

Maison Gosset has unveiled its first 100% Chardonnay vintage: a Blanc de Blancs with a bold personality. This small run wine has been released in a limited edition of 15,000 bottles. It expresses the quintessential Gosset style: extreme freshness balanced with depth and aromatic complexity that comes from extra-long maturation on the lees.



Tasting Notes:

In appearance, the Gosset Celebris Blanc de Blancs 2012 has a bright gold body and the most delicate bubbles. Its fresh nose has a mentholated hint that develops on to fruity aromas of pink grapefruit and frangipane. It burst onto the palate bringing more freshness with a touch of lemon. On the mid-palate, the wine is a medly of French classic desserts, think baked apples with salted butter and tarte tatin. There's also a subtle complexity flavoured with a spicy hint of stem ginger and star anise. The long tonic and mineral finish delivers crisp apple and a dash of citrus.

HOUSE OF TOWNEND

Specification	
Vinification	Vinified and aged on lees for 9 years avoiding premature oxidation. Brut dosage (7g/l). Disgorged March 2022
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Aÿ
Type	Champagne
Grapes	Chardonnay
Genres	Sparkling
Vintage	2012
Style	Brut
Body	Refined, elegant and refreshing
Producer	Gosset Champange
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. **Read more online**
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.