

## Champagne Gosset Excellence Brut NV

### VISUAL OBSERVATIONS

Colour and appearance: a crystal-clear, pale golden-yellow hue. Effervescence: fine, lively and imperious, evenly distributed throughout the glass, fed by a constant stream of lively bubbles. Ribbon: light and lasting.

### BOUQUET

First nose: intense, elegant and warm, first and foremost a vehicle for mellow, potent yet very fresh floral notes, such as honeysuckle, wisteria, white jasmine and vine blossom, rapidly giving way to mature, fruity aromas, from delicately perfumed melt-in-the-mouth garden pears to the sweet, more identifiable perfumes of exotic fruits, such as pineapple, guava and mango. On pouring: from this "protective", rich and complex yet not overbearing cocoon arise subtle hints of butter and caramel followed by a warm fragrance of gingerbread and cinnamon. Finish (bearing in mind that the wine has warmed a little): the finish reveals a trace of pear liqueur to complement the overall harmony of the olfactory sensation.

### TASTE

First taste: invigorating and jubilant, a taste which is both fresh and delicate, following on from the initial sensation of crispness and a well-established vitality to suggest the richness of a blend where floral aromas have all but disappeared, replaced by the sweet and comforting flavours of ripe, fleshy fruits, such as bush peaches, nectarines and greengages. Body: the mouthful deploys great volume, a profound density and vinosity, which are characteristics of this type of champagne, whilst the blend remains discrete. An earthy taste with hints of minerals released from sun-baked stones can be detected, revealing the subtle fragrance of spices, such as cinnamon, cardamom and green pepper. Finish: smooth, delicate, irresistible, where the deliciously sensual flavours of candied fruit, cinnamon cake and liquorice can clearly be identified.

saltwater fish, such as bass, plaice, thornback ray, dory, sole, turbot, with a sea-salt coating, grilled, fried or roasted, served on the bone, perhaps garnished with simple or elaborate citrus fruit or butter sauces or served in their own juices; free-range poultry, such as chicken, farm-reared guinea fowl, young duck from Nantes or Rouen reared in their own habitat or hay and cabbage-fed rabbit, which may be braised, roasted or casseroleed.

**variety :** Pinot Noir | 42% Chardonnay, 45% Pinot Noir, 13% Pinot Meunier

**winery :** Morgenhof Wine Estate

**winemaker :** The House of Champagne Gosset

**wine of origin :** France

**analysis :**

**type :** Sparkling      **wooded**

**pack :** Bottle      **closure :** Cork

