

Champagne Gosset Grande Reserve Brut NV

VISUAL OBSERVATIONS

Colour and appearance: a clear, radiant and glimmering golden yellow hue. Effervescence: very alert, elegant and distinguished, made up of a myriad of fine, light bubbles, rising victoriously to the top of one's glass. Ribbon: fine, gracious and lasting.

BOUQUET

First nose: intense and complex, fresh and well-balanced, spontaneously offering a host of deliciously and surprisingly perfumed floral and plant-based scents. A judicious combination of daffodils, hyacinths, irises, grass plants, lime and camomile blossom and other aromas, like an early spring bouquet. On pouring: reminiscent of a wild orchard where black cherries, bilberries and wild brambles with their authentic and juicy fragrances grow and ripen. A background note of grapes growing on a climbing vine can also be detected. Finish (bearing in mind that the wine has warmed a little): hints of sweet spices such as vanilla and cardamom married with notes of marzipan that rise timidly to the surface.

TASTE

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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 casseroled; white meat, such as a leg, loin, chop, fillet or upper leg of lamb or veal, roasted, grilled or casseroled, and perhaps served with a sauce.

variety : Chardonnay | 46% Chardonnay, 44% Pinot Noir, 10% Pinot Meunier

winery : Morgenhof Wine Estate

winemaker : The House of Champagne Gosset

wine of origin : France

analysis :

type : Sparkling

pack : Bottle **closure** : Cork

