

# Cognoscenti

## WINE

### Champagne Gosset Aÿ, Champagne

Champagne's oldest wine house is also one of its finest. Gosset dates from 1584—a heritage instantly recognizable in the elegantly shaped “antique” bottles in which the cuvées are sold—an exact reproduction of the bottle used in previous centuries.

Acquired in 1993 by *Frapin*, a fine cognac producer, champagne production here averages 1 million bottles a year. Wines are aged in Gosset's impressive 5 million-bottle cellar.

The house buys all its grapes, working with approximately 80 different growers in the Montagne de Reims, Vallée de la Marne and Côte des Blancs areas.

The house does not make a Blanc de Blancs. Roughly 70% of wines are still hand-riddled. “To keep style and freshness, there is no malo,” says Export Director Philippe Manfredini.

The house's flagship, the *Grand Reserve*, is crisp, elegant, and nicely balanced. **Rating: 88** The *Grand Millésime 1996* is very well crafted, revealing tart white

fruit and intriguing mineral notes. **Rating: 90** The *Celebris Rosé 1998*, made from seven different *grands crus*, is impeccably fresh with ripe red berries in the mouth and hints of mineral and exotic spice in the finish. **Rating: 92** The *Celebris 1995*, an all-*grand cru* offering, is made from a blend of 54% Pinot Noir, 46% Chardonnay. This champagne has it all: a fine bead, a delicate floral bouquet, mixed citrus fruit, and good concentration on the palate along with an impressively lingering finish. **Rating: 93**



*Gosset Grande Reserve. Below, Gosset fields.*



This article was written by contributing editors to *Cognoscenti Magazine*. Photos courtesy of *Champagne Gosset*.

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