

THE  
OXFORD  
WINE  
COMPANY

## Gosset Grande Réserve, Champagne

£55.00



<b>Vintage:</b>	NV
<b>Bottle Size:</b>	75cl
<b>Alcohol %:</b>	12%
<b>Country:</b>	France
<b>Description:</b>	Good complex nose - rich, as is the palate. Vinous. Stylish. Honeycomb toffee opulence, with a sherbety edge. This is very good rich Champagne.
<b>Cepages:</b>	Pinot Noir,Chardonnay
<b>Group:</b>	Champagne
<b>Sub group:</b>	
<b>Colour:</b>	Non-Vintage
<b>Closure:</b>	Cork
<b>Producer:</b>	Champagne Gosset
<b>Website:</b>	<a href="http://www.champagne-gosset.com">www.champagne-gosset.com</a>
<b>Organic/Bio Status:</b>	
<b>Food / cocktail match:</b>	Gosset make the unusual suggestion of pairing their Grande Reserve Champagne with a subtly spiced tajine.
<b>Food / cocktail recipe:</b>	
<b>Press</b>	Silver List - The Sommelier Wine Awards
<b>Awards</b>	
<b>Other Info:</b>	The Gosset family have been making wine in Champagne since 1584, a date that precedes the creation of the first Champagne house - Ruinart - by well over a century. Gosset lay no claim to this apparently much-coveted title though, simply because in the 16th Century they weren't making Champagne - only still wine. Today the wines are sourced from 45 local villages and are fermented separately in small vats, so that the identity of the wine is preserved prior to blending. All the fruit and riddling (turning the bottle over many weeks to remove the sediment) is still done by hand. All of this is part of the Gosset Charter of Excellence.

Every bottle produced is subject to this charter, and it upholds the fundamental values and traditions of perfection.