



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Prestige Charles Gardet Rosé de Saignée 2012

Price £68.99
Code GARD355

Made from only the best Premier Cru grapes from this vintage, this has a fabulous freshness of fruit.

Tasting Notes:

Soft, pink salmon in colour with orangey pink highlights. On the nose, there are floral aromas together with citrus notes of lemon and orange peel. A complex and delicate palate of berries, redcurrants, blackcurrants, blackberries, jam and stewed fruits all combine to create a beautifully graceful, harmonious and silk textured Champagne.





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Specification

Vinification

Saignée is a partial maceration technique authorised in Champagne to make pink-coloured wine. It consists of equal parts Pinot Noir and Pinot Meunier from Premier Cru vines of Chigny-les-Roses, which are macerated together in concrete tanks. This is only for a maximum of 48 hours, followed by racking of the coloured juice. Alcoholic and malolactic fermentation is carried out in stainless steel tanks and matured for 4 months before bottle ageing on lees for at least 6 years. A Dosage of 6 g/L is added made from the same wine and cane sugar. As with most of their range 3 months after disgorgement the Champagne is released.

ABV 12.5%

Size 75cl

Drinking Window Drink now through to 2025

Country France

Region Champagne

Area Chigny-les-Roses

Type Champagne

Grape Mix 50% Pinot Noir, 50% Pinot Meunier

Genres Sparkling, Vegan, Vegetarian

Vintage 2012

Style Brut

Body Rich, full flavoured and toasty

Producer Champagne Gardet

Producer Overview Gardet was established in 1895 by Charles Gardet in Chigny-Les-Roses, in the heart of the Montagne de Reims.

Closure Type Cork

Food Matches The magical match is salty, heady and fresh - duck with cranberries. The fruity accents in the body of the Champagne bring out the tartness of the sauce, giving rise to a superb dish.

Press Comments Decanter Christmas 2022, Highly Recommended, Vintage Rose Champagne: "A very inviting nose and a palate that bursts with red fruit underlined by citrus notes. Supported by a brisk, tense acidity that carries the flavours on the finish. Perfect for Eton Mess!"