



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gardet Brut Réserve Premier Cru

Price £38.99
Code GARD170

An elegant champagne that perfectly expresses the dual signatures of the Gardet style; modernity and tradition.

Tasting Notes:

Warm notes of ripe yellow fruits; fresh and persistent finish with a delicate complexity.





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Specification

Vinification

Only Premier cru grapes are used and originate from Montagne de Reims, Vallée de la Marne & Côte des Blancs. The Brut Réserve is characterised by specific ageing of still wines and an extended bottle ageing in cellars. A first blend made solely out of wines from the last harvest, where one part is used to compose 75% of the Brut Reserve, the other part is sent for ageing in oak "Foudres". They are made out of oak from the Vosges mountains and their capacity varies between 25hl and 40hl, their age varies from 50 to 100 years old. The wines from the first blend are reunited with a portion of wines which were already aged in Foudres the previous year - this constitutes the other 25% of Brut Réserve. Bottle-ageing on lees happens for six to eight years with a minimum 3 months after disgorgement before release. A dosage of 6 g/L is added from a liquor made out of the same wine and beet sugar.

ABV 12.5%

Size 75cl

Drinking Window Drink now

Country France

Region Champagne

Area Chigny-les-Roses

Type Champagne

Grape Mix 33% Pinot Noir, 33% Pinot Meunier, 34% Chardonnay

Genres Sparkling, Vegan, Vegetarian

Vintage NV

Style Brut

Body Refined, elegant and refreshing

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 A dinner champagne, to serve with braised red meats, rich poultry such as goose or capon simply cooked so as to reveal all the meat's intense flavour.

Press Comments Gold Medal - The Drinks Business Champagne Masters 2024. Highly Commended - Wine Merchant Top 100, 2024. Jancis Robinson: 16.5/20 points "caramel and brioche, very rich and creamy on the nose".