



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gardet Demi-Sec

Price £32.99
Code GARD270

Ideal for those who appreciate smooth, sweet wines.

Tasting Notes:

A tender, creamy body dominated by scents of wine, brioche, bread and dried fruits and nuts .





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Specification

Vinification

This Demi-Sec is a “non-vintage”, the House’s know-how consists in offering a constant style and quality by reaching the perfect balance between the year’s wines and a collection of reserve wines kept for purpose. 70% of the blend is from their main harvest while 30% is reserve, generally the reserve wine is the 3 years preceding the base harvest but can be older. The Grapes used are 45% Pinot Meunier, 45% Pinot Noir and 10% Chardonnay. Fermentation occurs in stainless steel tanks and undergoes malolactic fermentation followed by bottle ageing for at least 3 years on lees. Demi-Sec: designates a medium-sweet wine—which translates literally to half-dry—36 g/L dosage is added which is ideal for those who appreciate smooth and sweet wines.

ABV 12.5%

Size 75cl

Drinking Window Drink now

Country France

Region Champagne

Area Chigny-les-Roses

Type Champagne

Grape Mix 45% Pinot Noir, 45% Pinot Meunier, 10% Chardonnay

Genres Sparkling, Vegan, Vegetarian

Vintage NV

Style Sweet

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 perfect wine for desserts, especially ones that have a fruit base. Custard cream, creamy cheese and ice cream... though obviously not all at once!