



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Gardet Brut Rosé

---

<b>Price</b>	£39.99
<b>Code</b>	GARD195

Unmistakeably a Rosé, this cracking and elegant Champagne Gardet - offering not only ripe strawberry and crushed summer berry fruit, but layering it with a steely acidity and richness that seems to envelop and grow with every sip. Gardet really are a fantastic producer of top quality, elegant and profound Champagnes.

---

### Tasting Notes:

Fresh berries (strawberries, raspberries), hints of pink grapefruit and orange peel; fresh and bright on the palate. A wonderfully sustained and pearl mousse, great intensity and long finish.

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	A classic and complex Rose Champagne, with the vibrant salmon pink colour the result of a short maceration on skins, with most of the colour coming from the addition of approx 25ml of ripe Pinot Noir juice, made from grapes picked and fermented separately. Once blended, the pink wine is transferred into bottle and undergoes an extended 28 month ferment in the bottle before disgorgement and topping up with older reserve wines, before corking, labelling and settling prior to sale
ABV	12%
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	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	This fine and fresh champagne will be best enjoyed during an outside aperitif. It will furthermore be a refreshing match to exotic dishes. Also good with a light strawberry tart.
Press Comments	Wine Spectator: 90/100 points.