



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Gardet Brut Tradition

---

<b>Price</b>	£33.99
<b>Code</b>	GARD165

This wine, made from 90% black grapes from across the entire Champagne region, is a perfect representation of its origins. A model non-vintage Brut, emblematic of the Gardet House, with the savoir-faire to preserve its style and maintain the mark left by the history of the house. And, it is incredibly, wonderfully, richly, divinely good!

---

### Tasting Notes:

Altogether fresh on the nose, the palate fills and richens with every sip, a sign of the extra mature wines added - the palate grows in the glass and seems more expressive and elegant, with a full-bodied consistency, fine acidity and a balance between creamy roasted nut and brioche flavours and bold, steely acidity.

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Made from 90% Pinot Noir and Pinot Meunier, with 10% Chardonnay added to gives freshness and complexity. The grapes are all hand picked, sorted and pressed with only the juice from the first and second light pressings used. Fermented in steel tank using natural yeasts, the wine is then transferred into bottle for the classic Mehtode Champenoise secondary ferment using inoculated yeasts, natural sugars and some reserve wines to add complexity and depth. The wine ferments for approx 36 months in bottle in the cool dark cellars of Maison Gardet, before disgorgement, refilling with the correct wine and approx 8grams of sugar and corking 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	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	Perfect as a simple aperitif, or with classy canapes that have depth of flavour and spice. Perhaps even Asian cuisine - not too spicy, mind!
Press Comments	Wine Merchant Top 100 2023, Highly Commended. Silver Medal, Decanter World Wine Awards 2022, 92 points. Wine Spectator: 90/100points. Jancis Robinson: 16/20 points "very finely textured bubbles, like lace laid over silk". Decanter, December 2020, 91 points "A classic aromatic nose of almond, peach and nut kernels. Expressive and smooth palate with similar notes and well-rounded freshness with firm citric grip." Sunday Express S Magazine, May 2022: "A blend of Pinot Noir, Pinot Meunier and Chardonnay, this is fresh and lively with hints of cherries and lemon as well as a twist of marzipan."