



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gardet Brut Réserve Premier Cru

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<b>Price</b>	£35.99
<b>Code</b>	GARD170

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

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### Tasting Notes:

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

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Specification	
Vinification	In stainless steel tanks Alcoholic fermentation, malolactic fermentation In "Foudres" (large oak barrels) Ageing of reserve wines (25%) for at least one year -Bottle-ageing on lees for six to eight years -minimum 3 months after disgorgement before shipping
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Chigny-les-Roses
Type	Champagne
Grape Mix	33% Pinot Noir, 33% Pinot Meunier, 34% 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	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	Wine Merchant Top 100, Highly Commended, 2022. Jancis Robinson: 16.5/20 points "caramel and brioche, very rich and creamy on the nose". Christine Austin, Yorkshire Post, December 2019: "Merry Fizz-mass"