HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gardet Extra Brut Millesime 2013

Price	£38.99
Code	GARD485

The superb family owned Champagne House, Gardet has won yet another major accolade at the Champagne Masters 2023, winning the Masters Medal for this their vintage Champagne. The 2013 vintage is modern and bold at the same time. Pinot grapes burst out their mature fruitful aromas, while Chardonnay grapes showcase their minerality and a bright acidity.

Tasting Notes:

Shining gold yellow; thin and plentiful bubbles. Nose Lemon and pastry notes (lemon meringue pie). Stone fruits (peach, apricot), white flowers. Herbaceous and flint hint. Taste Aromas of freshly squeezed lemons; some brioche and vanilla notes. White flowers and orange zest. Mineral finish presenting some tannins.



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Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Chigny-les-Roses
Type	Champagne
Grape Mix	70% Pinot Noir, 30% Chardonnay
Genres	Vegan, Vegetarian
Vintage	2013
Style	Extra 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	Cocktail food, canapés, cheese platters (Cheddar, old Cantal, Mimolette); Poached chicken supreme, Langoustine ravioli, Lobster casserole with saffron sauce.
Press Comments	Masters Medal at the Champagne Masters 2023. Decanter, 2021: 91 points. Wine Enthusiast, 2021: 91 points.