



## HOUSE OF TOWNEND

### Prestige Charles Gardet Rosé de Saignée 2012

Price £68.99  
Code GARD355

Made from only the best Premier Cru grapes from this vintage, this has a fabulous freshness of fruit.

#### Tasting Notes:

Soft, pink salmon in colour with orangey pink highlights. On the nose, there are floral aromas together with citrus notes of lemon and orange peel. A complex and delicate palate of berries, redcurrants, blackcurrants, blackberries, jam and stewed fruits all combine to create a beautifully graceful, harmonious and silk textured Champagne.





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Specification	
<b>Vinification</b>	Saignée is a partial maceration technique authorised in Champagne to make pink-coloured wine. It consists of equal parts Pinot Noir and Pinot Meunier from Premier Cru vines of Chigny-les-Roses, which are macerated together in concrete tanks. This is only for a maximum of 48 hours, followed by racking of the coloured juice. Alcoholic and malolactic fermentation is carried out in stainless steel tanks and matured for 4 months before bottle ageing on lees for at least 6 years. A Dosage of 6 g/L is added made from the same wine and cane sugar. As with most of their range 3 months after disgorgement the Champagne is released.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2025
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Chigny-les-Roses
<b>Type</b>	Champagne
<b>Grape Mix</b>	50% Pinot Noir, 50% Pinot Meunier
<b>Genres</b>	Sparkling, Vegan, Vegetarian
<b>Vintage</b>	2012
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Champagne Gardet
<b>Producer Overview</b>	Gardet was established in 1895 by Charles Gardet in Chigny-Les-Roses, in the heart of the Montagne de Reims.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	The magical match is salty, heady and fresh - duck with cranberries. The fruity accents in the body of the Champagne bring out the tartness of the sauce, giving rise to a superb dish.
<b>Press Comments</b>	Decanter Christmas 2022, Highly Recommended, Vintage Rose Champagne: "A very inviting nose and a palate that bursts with red fruit underlined by citrus notes. Supported by a brisk, tense acidity that carries the flavours on the finish. Perfect for Eton Mess!"