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	
Vinification	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.
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2025
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grape Mix	50% Pinot Noir, 50% Pinot Meunier
Genres	Sparkling, Vegan, Vegetarian
Vintage	2012
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	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.
Press Comments	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!”