HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gardet Brut Tradition, Magnum

Price	£69.99
Code	GARD210

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.

Tasting Notes:

Altogether fresh, with a full-bodied consistency, fine acidity and a balance between creamy and bold.



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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 yeats, the wine is then transferred into bottle for the classic Mehtode Champenoise secondary ferment using inocculated yeasts, natural sugars and some reserve wines to add complexity and depth. The wine ferments for approx 24 months in bottle in the cool dark cellars of Maison Gardet, before disgorgement, refilling with the correct wine and approx eight grams of sugar and corking prior to sale.
ABV	12%
Size	1.5Ltr
Drinking Window	Drink now
Country	France
Region	Chigny-les-Roses
Type	Champagne
Grape Mix	45% Pinot Noir, 45% Pinot Meunier, 10% 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	Perfect as a simple aperitif, or with classy canapes that have depth of flavour and spice. Perhaps even Asian cuisine - not too spicy, mind!