

FAMILY WINE MERCHANTS SINCE 1906

Gardet Blanc de Noirs Premier Cru

 Price
 £35.99

 Code
 GARD180

A champagne with a specific, defined signature. A sure value in the Gardet line of champagnes, a reflection of the House's savoirfaire.

Tasting Notes:

Smooth and mild, with a well balanced texture.





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Specification	
Vinification	In stainless steel tanks Alcoholic fermentation, malolactic fermentation + Bottle- ageing on lees for at least 3 years + minimum 3 months after disgorgement before shipping
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Chigny-les-Roses
Туре	Champagne
Grape Mix	60% Pinot Noir, 40% Pinot Meunier
Genres	Vegan, Vegetarian
Vintage	NV
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	Perfect for aperitifs or to accompany rich starters such as duck with prunes, Iberian ham, foie gras. The balance is perfect between the creamy richness of the dishes it recalls and the mineral notes of the wine.
Press Comments	Wine Spectator: 90/100 points. Gault & Millau: 15/20 points.