HOUSE OF TOWNEND

Gardet Brut Rosé

Price	£38.99
Code	GARD195

Unmistakeably a Rosé, this cracking and elegant Champagne shows the true skill and flair of Champagne Gardet - offering not only ripe strawberry and crushed summer berry fruit, but layering it with a steely acidity and richness that seems to envelop and grow with every sip. Gardet really are a fantastic producer of top quality, elegant and profound Champagnes.

Tasting Notes:

Fresh berries (strawberries, raspberries), hints of pink grapefruit and orange peel; fresh and bright on the palate. A wonderfully sustained and pearl mousse, great intensity and long finish.



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Specification	
Vinification	The Brut Rosé is a “blend” rosé which is one of the two methods authorised in Champagne to make a pink-coloured wine. The blend method consists of the addition of a small portion of red (or rosé) wine to a white wine base. This particular wine is blended with ripe Pinot Noir juice which is fermented separately as well as a short maceration on skins. The Red wine makes up 10% of the blend, with white making up 90%. Of the white, most is taken from the current vintage but 25% reserve wine is added similar to that found in the Brut Tradition. The Grapes used for the Brut Rosé are 45% Pinot Noir, 45% Pinot Meunier originating from Trigny, Chigny-les-Roses (Montagne de Reims), and Neuville-sur-Seine (Côte des bar) – and 10% Chardonnay that comes from twenty villages across the whole AOC Champagne area. The white blend is fermented in stainless steel tanks and undergoes malolactic fermentation. The Red is also fermented in stainless steel tanks but is partly matured for a year in oak barrels. Once blended, the pink wine is transferred into bottle and undergoes an extended 28-month ferment in the bottle before disgorgement and topping up with older reserve wines, before corking, labelling and settling prior to sale.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grape Mix	45% Pinot Noir, 45% Pinot Meunier, 10% Chardonnay
Genres	Sparkling, 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	This fine and fresh champagne will be best enjoyed during an outside aperitif. It will furthermore be a refreshing match to exotic dishes. Also good with a light strawberry tart.
Press Comments	Wine Spectator: 90/100 points.