

Tel: 01482 638888

www.houseoftownend.com



House of Townend

Wyke Way

Melton West Business Park

Hull, HU14 3BQ

HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Gardet Brut Tradition

Price: £29.99
Product Code: GARD165



Description:

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. And, it is incredibly, wonderfully, richly, divinely good!

Tasting Notes:

Altogether fresh on the nose, the palate fills and richens with every sip, a sign of the extra mature wines added - the palate grows in the glass and seems more expressive and elegant, with a full-bodied consistency, fine acidity and a balance between creamy roasted nut and brioche flavours and bold, steely acidity.

Specification:

Product Code: GARD165
Price: £29.99
ABV: 12%
Size: 75cl
Drinking Window: Drink now
Region: Champagne
Country: France
Sub Region: Chigny-les-Roses
Type: Champagne
Grapes: Pinot Meunier, Pinot Noir
Genres: Vegan, Vegetarian
Vintage: NV
Style: Brut
Body: Rich, full flavoured and toasty
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 yeasts, the wine is then transferred into bottle for the classic Mehtode Champenoise secondary ferment using inoculated yeasts, natural sugars and

some reserve wines to add complexity and depth. The wine ferments for approx 36 months in bottle in the cool dark cellars of Maison Gardet, before disgorgement, refilling with the correct wine and approx 8grams of sugar and corking prior to sale. Champagne Gardet

Producer: