HOUSE OF TOWNEND

Gardet Brut Tradition, Jeroboam

Price	£225.00
Code	GARD020

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	70% consists of their main harvest, whereas 30% is their reserve wine. Made from 90% Pinot Noir and Pinot Meunier, with 10% Chardonnay added to give freshness and complexity from grapes selected across 20 villages across the whole AOC Champagne area. The grapes are hand-picked and carefully sorted on their triage table, before pressing; only the juice from the first and second light pressings are used. The wine is then fermented in stainless steel tanks using natural yeasts, which allows an expression of the terroir the grapes were grown in which contributes to the specific vineyard's essence in the resulting wine. The juice is then transferred into its bottle where it is fermented using the classic method – Méthode Champenoise. The secondary fermentation uses inoculated yeasts, natural sugars and some reserve wines to add complexity and depth. This process happens for approximately 24 months in the cool dark cellars of Maison Gardet, before disgorgement, with a minimum of 3 months before release. A dosage of approximately eight grams of sugar is added.
ABV	12.5%
Size	3Ltr
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	Perfect as a simple aperitif, or with classy canapes that have depth of flavour and spice. Perhaps even Asian cuisine - not too spicy, mind!