HOUSE OF TOWNEND

Louis Veillé Brut NV Champagne

Price	£23.49
Code	LOUI001

This cuvée is composed of wines from 30 crus across the AOC Champagne area. The Champagne is a blend of Meunier, Pinot Noir and Chardonnay

Tasting Notes:

Pale golden yellow in appearance. The nose has a beautiful freshness dominated by white flower aromas. The palate reveals ripe fruit aromas with a good roundness and balance. Nice persistence



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Specification	
Vinification	The grapes are picked manually. Malolactic fermentation is carried out giving body to the wine. In February, wines from the latest harvest are blended. Approximately 25% of reserve wines from previous years are added. Filtration is carried out as little as possible to preseve the qualitity of the wine. The champagne is aged for 18 to 24 months in the cellar until disgorgement. Disgorgement (removing of the lees) is done a few months prior to the shipment of the bottles.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grape Mix	50% Pinot Meunier, 45% Pinot Noir, 5% Chardonnay
Genres	Sparkling
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	Ideal served as an aperitif. Serve chilled between 6 and 8°C. Although ready to drink now, it can be kept for 1-2 years.