



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Prestige Charles Gardet 2006

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Price	£64.99
Code	GARD360

A robust and elegant vintage champagne made predominantly from the Chardonnay grape. Citrus, pear and peach notes on the nose and sweet spiced vanilla and floral flavours on the palate.

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### Tasting Notes:

Yellow golden in colour with a soft glow. The nose is delicious and fresh with lively citrus notes (orange and lemon zest), coupled with ripe pear and peach. On the palate sweet flavours of spiced vanilla, with hints of white peppercorns. A beautiful champagne with a harmonious, elegant and balanced structure.

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Specification	
Vinification	Stored for 12 years. Dosage 8g/l. No malolactic fermentation is carried out which allows the vintage wine to be stored for a longer period.
ABV	12%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grape Mix	70% Chardonnay, 30% Pinot Noir
Genres	Fine Wine, Vegan, Vegetarian
Vintage	2006
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	A vintage champagne whose body and structure make it an ideal accompaniment to delicate, natural and flavourful dishes such as spiny lobster tails, grilled John Dory, or salt-crusted seabass. Alternatively, just savour it as a classy aperitif - pure joy.