



CACHET WINE

Prestige Charles Gardet Rosé de Saignée 2012

Code GARD355

Made from only the best Premier Cru grapes from this vintage, this has a fabulous freshness of fruit.

Tasting Notes:

Soft, pink salmon in colour with orangey pink highlights. On the nose, there are floral aromas together with citrus notes of lemon and orange peel . A complex and delicate palate of berries, redcurrants, blackcurrants, blackberries, jam and stewed fruits all combine to create a beautifully graceful, harmonious and silk textured Champagne.





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Specification

Vinification

Saignée is a partial maceration technique authorised in Champagne to make pink-coloured wine. It consists of equal parts Pinot Noir and Pinot Meunier from Premier Cru vines of Chigny-les-Roses, which are macerated together in concrete tanks. This is only for a maximum of 48 hours, followed by racking of the coloured juice. Alcoholic and malolactic fermentation is carried out in stainless steel tanks and matured for 4 months before bottle ageing on lees for at least 6 years. A Dosage of 6 g/L is added made from the same wine and cane sugar. As with most of their range 3 months after disgorgement the Champagne is released.

ABV

12%

Size

75cl

Drinking Window

Drink now through to 2025

Country

France

Region

Champagne

Area

Chigny-les-Roses

Type

Champagne

Grape Mix

50% Pinot Noir, 50% Pinot Meunier

Genres

Vegan, Vegetarian

Vintage

2012

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

The magical match is salty, heady and fresh - duck with cranberries. The fruity accents in the body of the Champagne bring out the tartness of the sauce, giving rise to a superb dish.

Press Comments

Decanter Christmas 2022, Highly Recommended, Vintage Rose Champagne: "A very inviting nose and a palate that bursts with red fruit underlined by citrus notes. Supported by a brisk, tense acidity that carries the flavours on the finish. Perfect for Eton Mess!"