CACHET WINE

# Prestige Charles Gardet Blanc de Blancs

**Code** GARD120

The quest for balance between fresh, mineral and mature notes. While too much cool freshness can be unfortunately typical of many Blanc de Blancs, Gardet has given theirs a bit of body to ensure its staying power.

**Tasting Notes:**

Clear freshness and wheaty, bready notes.



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| Specification | |
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| **Vinification** | Made from 100% Premier & Grand Cru Chardonnay grapes grown in Montagne de Reims (Vaudemange, Avenay-Val-d'Or) Côte des Blancs (Cuis, Grauves) and Vallée de la Marne (Bisseuil, Mareuil-sur-Aÿ.) The best Chardonnays are selected to constitute a perpetual reserve which Gardet use each year to bottle this prestigious wine. Fermented in stainless steel tanks to maintain freshness, they avoid malolactic fermentation in order to honour their intention of producing a tensed and vibrant champagne. 25% is ageing of the main harvest from the year for around eight months, with 75% reserve wines –Solera. Prestige Charles Gardet Blanc de Blancs is bottle-aged on lees for three to four years with a minimum three months after disgorgement before shipping. A Dosage of 6 g/L is added which includes beet sugar. |
| **ABV** | 12.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | France |
| **Region** | Champagne |
| **Area** | Chigny-les-Roses |
| **Type** | Champagne |
| **Grapes** | Chardonnay |
| **Genres** | Sparkling, Vegan, Vegetarian |
| **Vintage** | NV |
| **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** | Perfect as a simple aperitif, or with classy canapes that have depth of flavour and spice. Perhaps even Asian cuisine - not too spicy, mind! |
| **Press Comments** | Highly recommended by Decanter, December 2023. 'Pear and icing sugar aromas, clementines with ripe lemon, more apple and pear. Bright, fresh and zingy style with plenty of refreshing orange citrus. Solid and approachable.' |