



CACHET WINE

Gardet Blanc de Noirs Premier Cru

Code GARD180

A champagne with a specific, defined signature. A sure value in the Gardet line of champagnes, a reflection of the House's savoir-faire.

Tasting Notes:

Smooth and mild, with a well balanced texture.





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Specification

Vinification

This Blanc de Noirs is exclusively made out of black grapes coming from Premier Cru vineyards, recognised for their superior quality, it comprises of 60% Pinot Noir and 40% Pinot Meunier. They originate from the Village of Hautvillers located near Epernay in the heights of the Vallée de la Marne on its south-facing side. Various parcels across the village are blended to maintain consistency and balance from harvest to harvest and they use a mix of vines close to the river up to higher plantings bordering the forest. Fermentation occurs in stainless steel tanks and malolactic fermentation is used in order to balance the wine. Gardet Blanc De Noirs is bottle-aged on lees for at least 3 years and is only released after a minimum 3 months after disgorgement. A dosage of 8g/L is added.

ABV

12.5%

Size

75cl

Drinking Window

Drink now

Country

France

Region

Champagne

Area

Chigny-les-Roses

Type

Champagne

Grape Mix

60% Pinot Noir, 40% Pinot Meunier

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 for aperitifs or to accompany rich starters such as duck with prunes, Iberian ham, foie gras. The balance is perfect between the creamy richness of the dishes it recalls and the mineral notes of the wine.

Press Comments

Wine Spectator: 90/100 points. Gault & Millau: 15/20 points.