CACHET WINE

Gardet Demi-Sec

Code GARD270

Ideal for those who appreciate smooth, sweet wines.

Tasting Notes:

A tender, creamy body dominated by scents of wine, brioche, bread and dried fruits and nuts .



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Specification	
Vinification	This Demi-Sec is a “non-vintage”, the House’s know-how consists in offering a constant style and quality by reaching the perfect balance between the year’s wines and a collection of reserve wines kept for purpose. 70% of the blend is from their main harvest while 30% is reserve, generally the reserve wine is the 3 years preceding the base harvest but can be older. The Grapes used are 45% Pinot Meunier, 45% Pinot Noir and 10% Chardonnay. Fermentation occurs in stainless steel tanks and undergoes malolactic fermentation followed by bottle ageing for at least 3 years on lees. Demi-Sec: designates a medium-sweet wine—which translates literally to half-dry– 36 g/L dosage is added which is ideal for those who appreciate smooth and sweet wines.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grape Mix	45% Pinot Noir, 45% Pinot Meunier, 10% Chardonnay
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Sweet
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	A perfect wine for desserts, especially ones that have a fruit base. Custard cream, creamy cheese and ice cream... though obviously not all at once!