



# CACHET WINE

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## Gardet Demi-Sec

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**Code** GARD270

Ideal for those who appreciate smooth, sweet wines.

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**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%

### 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

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!