



# CACHET WINE

## Prestige Charles Gardet 2008

**Code** GARD500

Newly released, this robust and elegant Champagne is a shining example of the House's traditional knowhow, benefitting from 15 years of exceptional ageing, testament to a unique vintage. This Vintage 2008 particularly expresses itself by the structure and uprightness of its aromas

### Tasting Notes:

The colour, a golden yellow, spreads a brilliant light with golden highlights. The nose is rather discreet, giving off lovely, lively citrus, iodine and mineral notes. It opens with notes of white flowers. The Palate is full of delicacy and tension, with a fresh attack. It is tangy and very lemony, with hints of granny smith apples. The lemon zest finish gives the wine great aromatic persistence.





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Specification	
<b>Vinification</b>	In stainless-steel tanks - Alcoholic fermentation, no malolactic fermentation, matured for 8 months + Bottle-aged on lees for at least 15 years + minimum 3 months after disgorgement before shipping Dosage Brut: 5 g/L From a liquor and cane sugar
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2028
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Chigny-les-Roses
<b>Type</b>	Champagne
<b>Grape Mix</b>	70% Chardonnay, 30% Pinot Noir
<b>Genres</b>	Sparkling, Vegan, Vegetarian
<b>Vintage</b>	2008
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Champagne Gardet
<b>Producer Overview</b>	Gardet was established in 1895 by Charles Gardet in Chigny-Les-Roses, in the heart of the Montagne de Reims.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A vintage champagne whose body and structure make it an ideal accompaniment to delicate, natural and flavoursome dishes such as spiny lobster tails, grilled John Dory, or salt-crusted seabass. Alternatively, just savour it as a classy aperitif - pure joy.
<b>Press Comments</b>	Decanter World Wine Awards 2024, 94 points. Gold Medal - The Drinks Business Champagne Masters 2024.