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	
Vinification	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
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2028
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grape Mix	70% Chardonnay, 30% Pinot Noir
Genres	Sparkling, Vegan, Vegetarian
Vintage	2008
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	A vintage champagne whose body and structure make it an ideal accompaniment to delicate, natural and favourful dishes such as spiny lobster tails, grilled John Dory, or salt-crusted seabass. Alternatively, just savour it as a classy aperitif - pure joy.
Press Comments	Decanter World Wine Awards 2024, 94 points. Gold Medal - The Drinks Business Champagne Masters 2024.