

Selected Reserve

NV

PRODUCER - CHAMPAGNE GARDET

COUNTRY - FRANCE

REGION - CHIGNY-LES-ROSES, CHAMPAGNE

A Champagne with a heady depth...

TASTING NOTES

The colour is a deep yellow that hasn't sacrificed a bit of brilliance. The aroma is subtle, slightly closed even, giving an impression of reserve. Wheaty notes then arise, a serious feel, correct and polite, a true gentleman. On the palate the truth of the flavour comes through with powerful aromas of fruit jellies, candied fruits, especially orange, and a blend of spices, cinnamon with just a hint of anise. The texture is structured, tight and firm, adding to the serious character of the wine. Underlying mineral notes are mentionable from beginning to finish, the personality running through it. This highlights the complexity and strength of this champagne.

WINEMAKING NOTES

Made of the same blend as the Brut Reserve, the Brut Selected Reserve is then aged for a year in large oak casks, what gives it its unique character. A Champagne to savour and appreciate like a Cognac or an old Armagnac.

TECHNICAL DETAILS

Cellaring: 2 to 3 years.

Alcohol 12%

Available in 75cl Limited edition, numbered bottle.



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