CACHET WINE

Prestige Charles Gardet Blanc de Blancs

Code GARD120

The quest for balance between fresh, mineral and mature notes. While too much cool freshness can be unfortunately typical of many Blanc de Blancs, Gardet has given theirs a bit of body to ensure its staying power.

Tasting Notes:

Clear freshness and wheaty, bready notes.



CACHET WINE

Specification	
Vinification	Made from 100% Premier & Grand Cru Chardonnay grapes grown in Montagne de Reims (Vaudemange, Avenay-Val-d'Or) Côte des Blancs (Cuis, Grauves) and Vallée de la Marne (Bisseuil, Mareuil-sur-Aÿ.) The best Chardonnays are selected to constitute a perpetual reserve which Gardet use each year to bottle this prestigious wine. Fermented in stainless steel tanks to maintain freshness, they avoid malolactic fermentation in order to honour their intention of producing a tensed and vibrant champagne. 25% is ageing of the main harvest from the year for around eight months, with 75% reserve wines –Solera. Prestige Charles Gardet Blanc de Blancs is bottle-aged on lees for three to four years with a minimum three months after disgorgement before shipping. A Dosage of 6 g/L is added which includes beet sugar.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grapes	Chardonnay
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
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	Perfect as a simple aperitif, or with classy canapes that have depth of flavour and spice. Perhaps even Asian cuisine - not too spicy, mind!
Press Comments	Highly recommended by Decanter, December 2023. 'Pear and icing sugar aromas, clementines with ripe lemon, more apple and pear. Bright, fresh and zingy style with plenty of refreshing orange citrus. Solid and approachable.'