CACHET WINE

Gardet Blanc de Noirs Premier Cru

Code GARD180

A champagne with a specific, defined signature. A sure value in the Gardet line of champagnes, a reflection of the House's savoir-faire.

Tasting Notes:

Smooth and mild, with a well balanced texture.



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Specification	
Vinification	This Blanc de Noirs is exclusively made out of black grapes coming from Premier Cru vineyards, recognised for their superior quality, it comprises of 60% Pinot Noir and 40% Pinot Meunier. They originate from the Village of Hautvillers located near Epernay in the heights of the Vallée de la Marne on its south-facing side. Various parcels across the village are blended to maintain consistency and balance from harvest to harvest and they use a mix of vines close to the river up to higher plantings bordering the forest. Fermentation occurs in stainless steel tanks and malolactic fermentation is used in order to balance the wine. Gardet Blanc De Noirs is bottle-aged on lees for at least 3 years and is only released after a minimum 3 months after disgorgement. A dosage of 8g/L is added.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grape Mix	60% Pinot Noir, 40% Pinot Meunier
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 for aperitifs or to accompany rich starters such as duck with prunes, Iberian ham, foie gras. The balance is perfect between the creamy richness of the dishes it recalls and the mineral notes of the wine.
Press Comments	Gold Medal - Drinks Business Champagne Masters, 2026: "Pale straw colour with a powerful mousse, this wine has an expressive nose, with notes of raspberry, pineapple, lime and just a touch of barley sugar. The palate is rich and creamy, with plenty of succulent fruit, crisp acidity and a very fine texture." Wine Spectator: 90/100 points.