CACHET WINE

Gardet Brut Réserve Premier Cru

Code GARD170

An elegant champagne that perfectly expresses the dual signatures of the Gardet style; modernity and tradition.

Tasting Notes:

Warm notes of ripe yellow fruits; fresh and persistent finish with a delicate complexity.



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Specification	
Vinification	Only Premier cru grapes are used and originate from Montagne de Reims, Vallée de la Marne & Côte des Blancs. The Brut Réserve is characterised by specific ageing of still wines and an extended bottle ageing in cellars. A first blend made solely out of wines from the last harvest, where one part is used to compose 75% of the Brut Reserve, the other part is sent for ageing in oak “Foudres”. They are made out of oak from the Vosges mountains and their capacity varies between 25hl and 40hl, their age varies from 50 to 100 years old. The wines from the first blend are reunited with a portion of wines which were already aged in Foudres the previous year - this constitutes the other 25% of Brut Réserve. Bottle-ageing on lees happens for six to eight years with a minimum 3 months after disgorgement before release. A dosage of 6 g/L is added from a liquor made out of the same wine and beet sugar.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grape Mix	33% Pinot Noir, 33% Pinot Meunier, 34% Chardonnay
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
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 dinner champagne, to serve with braised red meats, rich poultry such as goose or capon simply cooked so as to reveal all the meat’s intense flavour.
Press Comments	Luxury Lifestyle Magazine, The best wines to drink this summer, July 2026: “Refined, elegant and refreshing, this timeless Brut Reserve is a beautifully balanced sparkling wine that embodies the elegance of traditional Champagne. Crafted by the ever-consistent house Gardet, this wine delivers warm notes of ripe, yellow fruits and a fresh, persistent finish that’s at once vibrantly acidic and creamy in texture. With exceptional drinkability, this is a true dinner champagne that serves brilliantly with rich, meat-heavy dishes.” Gold Medal - The Drinks Business Champagne Masters 2024. Highly Commended - Wine Merchant Top 100, 2024. **Read more online**