CACHET WINE

Gardet Brut Tradition

Code GARD165

This wine, made from 90% black grapes from across the entire Champagne region, is a perfect representation of its origins. A model non-vintage Brut, emblematic of the Gardet House, with the savoir-faire to preserve its style and maintain the mark left by the history of the house. And, it is incredibly, wonderfully, richly, divinely good!

Tasting Notes:

Altogether fresh on the nose, the palate fills and richens with every sip, a sign of the extra mature wines added - the palate grows in the glass and seems more expressive and elegant, with a full-bodied consistency, fine acidity and a balance between creamy roasted nut and brioche flavours and bold, steely acidity.



CACHET WINE

Specification	
Vinification	Brut Tradition is a “non-vintage”, the House’s know-how consists in offering a constant style and quality by reaching the perfect balance between the year’s wines and a collection of reserve wines kept for this purpose. 70% consists of their main harvest, whereas 30% is their reserve wine. Made from 90% Pinot Noir and Pinot Meunier, with 10% Chardonnay added to give freshness and complexity from grapes selected across 20 villages across the whole AOC Champagne area. The grapes are hand-picked and carefully sorted on their triage table, before pressing; only the juice from the first and second light pressings are used. The wine is then fermented in stainless steel tanks using natural yeasts, which allows an expression of the terroir the grapes were grown in which contributes to the specific vineyard's essence in the resulting wine. The juice is then transferred into its bottle where it is fermented using the classic method – Méthode Champenoise. The secondary fermentation uses inoculated yeasts, natural sugars and some reserve wines to add complexity and depth. This process happens for approximately 36 months in the cool dark cellars of Maison Gardet, before disgorgement, with a minimum of 3 months before release. A dosage of approximately eight grams of sugar is added.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grape Mix	45% Pinot Noir, 45% Pinot Meunier, 10% 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	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	James Suckling, 2026, 92 points. Highly Commended Wine Merchant Top 100, 2026: "Delightful aroma: well-developed, biscuity-bready nose; very enticing palate." Silver Medal, Decanter World Wine Awards 2022, 92 points. Wine Spectator: 90/100points. Jancis Robinson: 16/20 points "very finely textured bubbles, like lace laid over silk". Decanter, December 2020, 91 points "A classic aromatic nose of almond, peach and nut kernels. **Read more online**