



BRUT PREMIER CRU

A full-bodied texture, both weighty and smooth...

This champagne holds its own among Premier Cru, with the freshness and elegance that come of good stock. A wine with a specific, defined signature. A sure value in the Gardet line of champagnes, a reflection of the House's savoir-faire.

► Technical notes

Brut Premier Cru is made of 60% Pinot Noir and 40% Pinot Meunier, from the Premier Cru vineyard of Hautvillers (the birthplace of Champagne).

Dosage: between 8 and 9 g/L.

Serving temperature: between 8 and 10°C.

Cellaring: 2 to 3 years.

► Qualities and characteristics

The pale golden yellow **colour** sparkles like a million stars...

The aroma comes on frankly fruity, with crushed grapes and stewed red berries (strawberry, raspberry), fully ripened and with all their heady scents. Terribly smooth combined with a harmonious, sweet aromatic bouquet.

On the palate it is smooth and mild with a well balanced texture with structure, body and smoothness over on underlying freshness and vibrancy. A sense of balance and calm is obvious when tasting this champagne.

► Fine cuisine pairings

Perfect for aperitifs or to accompany rich starters such as duck with prunes, Jabugo ham, foie gras. The balance is perfect between the creamy richness of the dishes it recalls and mineral notes.

► Available in bottle.

► Awards

Wine Spectator : 90/100.

Gault & Millau 15/20.

