



BRUT RESERVE

A Champagne with both upstrokes and downstrokes, full-bodied and dense...

An elegant champagne that gives a feeling of consistency, creaminess, structure and balance; it perfectly expresses the dual signatures of the Gardet style, modernity and tradition.

► Technical notes

Brut Reserve is two thirds Pinot Noir and Pinot Meunier with one third Chardonnay, to this is added 25% of wines aged on wood.

Dosage: about 5 g/L.

Serving temperature: between 8 and 10°C.

Cellaring: 2 to 3 years.

► Qualities and characteristics

A brilliant honey yellow **colour**.

Winey **aroma** with brioche. It calls to mind pastries, cake batter and baked delicacies. Warm notes of ripe yellow fruits, principally apricot, come to the front.

On the palate it comes through in a delicate blend, a long upwards stroke of vibrant brilliance. Then the structured body, full and fine, comes through. The balance is one of fully-rounded strength and candied fruit, orange peel and angelica aromas. Medium length. The finish is fresh and persistent with a delicate complexity.

► Fine cuisine pairings

A dinner champagne, to serve with braised red meats, rich poultry such as goose or capon cooked simply so as to reveal all the meat's intense flavour.

► **Available** in half-bottle, bottle and magnum.

► Awards

Jancis Robinson 2016 : 16,5/20.

