



BRUT SELECTED RESERVE

A Champagne with a heady depth...

Marked by the black grape varieties of the Champagne region, representative of Gardet's traditional style, includes barrel aged wines. Its bold direct character will delight drinkers who love atypical champagnes.

► Technical notes

Brut Selected Reserve is made of two thirds Pinot Noir and Pinot Meunier and one third Chardonnay. The blend is then aged for a year in oak casks.

Dosage: about 8 g/L.

Serving temperature: between 8 and 10°C.

Cellaring: 2 to 3 years.

► Qualities and characteristics

The colour is a deep yellow that hasn't sacrificed a bit of brilliance.

The aroma is subtle, slightly closed even, giving an impression of reserve. Then wheaty notes arise. A serious feel, correct and polite, a true gentleman.

On the palate the truth of the flavour comes through with powerful aromas of fruit jellies, candied fruits, especially orange, and a blend of spices, cinnamon with just a hint of anise. The texture is structured, tight and firm, adding to the serious character of the wine. Underlying mineral notes are mentionable from beginning to finish, the personality running through it. This highlights the complexity and strength of this champagne.

► Fine cuisine pairings

This champagne is to be served and savoured like a Cognac or an aged brandy, for its true naturalness and its natural truth. Serving it with food would take away from its natural beauty, its complex and expressive nature.

► **Available** in bottle (limited, numbered series).

► Awards

Wine Spectator : 92/10.

