



BRUT TRADITION

The boldness of a Brut champagne in the purest Gardet tradition...

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.

► Technical notes

Brut Tradition is made of 45% Pinot Noir, 45% Meunier and 10% Chardonnay.

Dosage: between 8 and 9 g/L.

Serving temperature: between 8 and 10°C.

Cellaring: 2 to 3 years.

► Qualities and characteristics

The colour is a yellowy honey gold.

The aromas are decidedly winery and full. It explodes with hints of wheat and chalk. In the mouth it immediately gives white summer fruits with a stone. Altogether fresh, with a full-bodied consistency that holds together.

On the palate, the newest member of the family of Gardet wines, as seen in both the tightness and feel, bolstered by a fine acidity and a balance between creamy and bold. A solid structure with a fine future ahead of it – between the mild smoothness of Meunier and the directness of Pinot Noir. A fine balance of aroma, taste and long finish.

► Fine cuisine pairings

A champagne to enjoy for itself alone. Suitable for small aperitifs and cocktails, with friends or family.

► **Available** in half-bottle, bottle, magnum, jeroboam, mathusalem and nabuchodonosor.

► Awards

Jancis Robinson 2016 : 16/20.

Wine Spectator August 2014 : 90/100.

Decanter 2012 : Gold Medal.

Gault & Millau 2013.

