



CHAMPAGNE  
**GARDET**

Depuis 1895

## PRESTIGE CHARLES BLANC DE BLANCS

*An ethereal Champagne between purity and minerality...*

A wine in search of the perfect balance between freshness, minerality and maturity. It is a fine, pure, tensed and shining Champagne.

Because Chardonnay is one-of-a-kind grape variety that deserves a prestigious highlight, we have decided to offer our Blanc de Blancs in an elegant clear-glass bottle, protected by a gift box.

- **Technical notes**

This Prestige Charles Blanc de Blancs is composed of 100% Chardonnay from Premier & Grand Cru vines of the Côte des Blancs (Chouilly, Avize, Cramant, Cuis,...).

Dosage: 6 g/l

Ageing in the cellars: 3 to 4 years on lees

Maturing: Ready to drink , it will keep up to 3 years

Serving temperature: between 8 and 10°C

**The bottle must be kept in its gift box, away from light , to preserve its quality.**

- **Tasting characteristics**

**The colour** is a bright and beautiful pale gold yellow.

**The aromas** are fine and delicate, suggesting sour candy. Notes of brioche delicately interlace with a subtle white flower scent.

**The palate** is silk and supple after a first impression of freshness tainted with citrus notes. Nice acidity and minerality typical to this emblematic grape variety.

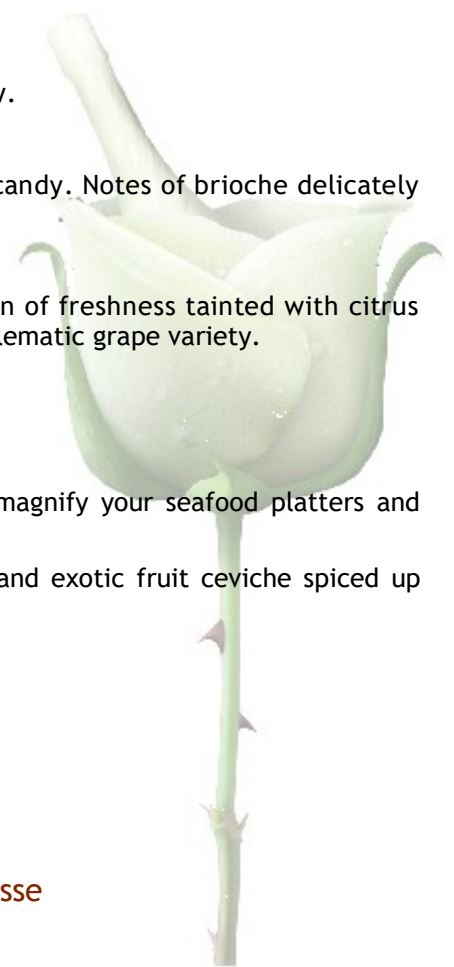
- **Fine cuisine pairings**

Perfect for a refined aperitif, this cuvee will also magnify your seafood platters and crustaceans.

And for even more audacity and singularity, a fish and exotic fruit ceviche spiced up with a lime zest.



Available in  
bottle



LES PRESTIGES CHARLES - Maturité & Finesse