



CHAMPAGNE  
**GARDET**

Depuis 1895

## BLANC DE NOIRS Premier Cru

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



### Grapes & Origin

 Pinot Noir - 60%

 Pinot Meunier - 40%

Origin: Hautvillers Premier Cru (Vallée de la Marne)

### Fermentations & Ageing

In stainless steel tanks

Alcoholic fermentation, malolactic fermentation  
+ Bottle-ageing on lees for at least 3 years  
+ minimum 3 months after disgorgement before shipping

**Dosage** Brut: 8 g/L

From a liquor made out of the same wine and beet sugar

### Uniqueness of this Cuvée

*This Blanc de Noirs is exclusively made out of grapes coming from Premier Cru vineyards, recognized for the superior quality of their fruit. Here they only come from the sole village of Hautvillers.*

**The village** Hautvillers is a Premier Cru village located nearby Epernay in the heights of the Vallée de la Marne, on its south-facing side. This place, notably its abbey, is known to be the birthplace of Champagne.

**The blend** Different parcels across the village are blended to maintain consistency and balance from a harvest to another. It goes from vines located down the village close to the river, to higher spots bordering the forest.

### Tasting

Optimal serving temperature: 6 to 8°C (43 to 46°F)

**Colour** Pale golden yellow.

**Nose** Expressive, smooth. Fruity notes of crushed grapes and red berries (strawberry, raspberry).

**Taste** Textured; Fresh and stewed fruit notes (yellow fruits and red berries); Vibrance, strength and roundness; freshness in the finish.

### **Fine cuisine pairings**

*Duck with prunes, foie gras, jamon iberico, pizza with tomato and mozzarella di bufala.*

### **Bottling data**

Bottling period: March

Container sizes: bottles and magnums

Initial closure: crown cap

### **Shipping & cellaring**

Final closure (after disgorgement) :

Traditional cork

Post-shipment cellaring: Ready to drink, can be kept in cellar conditions for up to 3 years.

### **Awards**

Wine Enthusiast (2019): 91 points

Jancis Robinson (2020): 16.5/20

Gault & Millau 2019: 15/20

IWSC 2018: Silver medal

Decanter 2018: Bronze medal

Mondus Vini 2017: Silver medal

