



CHAMPAGNE
GARDET

Depuis 1895

BRUT RÉSERVE

Premier Cru

Perfect balance of the three Champagne grapes, this is a very elegant cuvée that gives a feeling of consistency, creaminess, structure and balance. It is a perfect and classic expression of the dual signatures of the Gardet style: modernity & tradition.



Grapes & Origin

-  Pinot Noir - 1/3
-  Pinot Meunier - 1/3
-  Chardonnay - 1/3

Origin: **Premiers & Grands Cru**

from Montagne de Reims, Vallée de la Marne & Côte des Blancs.

Fermentations & Ageing

In stainless steel tanks

Alcoholic fermentation, malolactic fermentation

In “Foudres” (large oak barrels)

Ageing of reserve wines (25%) for at least one year

+ Bottle-ageing on lees for 6 to 8 years

+ minimum 3 months after disgorgement before shipping

Dosage Brut: 6 g/L

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

Blending Specifications

Our Brut Réserve is characterised by a specific ageing of the still wines and by the very long cellar time then attributed to those bottles.

Year's wines

A first blend only made out of wines from the last harvest is done. One part is used to compose 75% of Brut Réserve, the other part is sent for ageing in oak “Foudres”.

Foudres

They are made out of oak from the Vosges mountains; their capacity varies between 25hl and 40hl and their age goes from 50 to 100 year-old for some. In those we are ageing for one year the wines from the first blend, reunited with a portion of wines which were already aged in Foudres the previous year. This constitutes the other 25% of Brut Réserve.

Tasting

Optimal serving temperature: 6 to 8 °C (46 to 50 °F)

Colour Shining honey yellow.

Nose Pleasing. Strength and freshness; pastry and brioche notes, yellow fruits (apricot); hint of caramel and spices.

Taste Smooth and lively. Aromas of ripe yellow fruits (apricot pie), toasted brioche; Fig notes, hint of flowers and plants.

Fine cuisine pairings

Fine dining Champagne. With a Sunday roast, grilled sea bass with summer veggies, creamy veal rib steak and mushrooms.

Bottling data

Bottling period: June

Container sizes: bottles & 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 5 years.

Awards

Wine Enthusiast (2019): 92 points

Jancis Robinson (2020): 17/20

Gault & Millau 2019: 16/20

Guide Hachette 2018: 2 stars

Decanter 2017: Bronze medal

