






## DOSAGE ZÉRO

A Champagne with purity and a charming depth. The maturity brought by reserve wines allows us to let it free from any dosage, pure and chiselled like a diamond tip. The profoundness of Pinot grapes is here associated to charming and mineral Chardonnay grapes.



### 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  
Maturation of the year's wines (2/3)

In "Foudres" (large oak barrels)

Ageing of reserve wines (1/3)

- + Bottle-ageing on lees for 5 to 7 years
- + minimum 3 months after disgorgement before shipping

**Dosage** 0 g/L

### Making

As per its name, our Dosage Zéro does not have any sugar added at disgorgement. This completely changes the tasting experience and requires an even more rigorous work all along the making of this cuvée.

**Zero Dosage** At Gardet we count on the reserve wines' roundness and cellar time to guarantee an optimal balance between the sharpness caused by the absence of sugar, and the smoothness from maturing a blend of carefully selected wines.

**Blend** Combination of wines aged in stainless-steel with others in oak "Foudres", coming from several harvest years.

### Tasting

Optimal serving temperature: 8 to 10°C (46 to 50°F)

**Colour** Pale gold with a silver sparkle.

**Nose** Very delicate. Notes of white flowers, citrus, spices. Richer aromas with yellow stone fruits, brioche, vanilla.

**Taste** Bright freshness, vivacity. Notes of stone fruits, vanilla and brioche side. Some spices, structure and mineral finish with notes of pink grapefruit.

### **Fine cuisine pairings**

Scallop carpaccio with truffle shavings; crustaceans; lobster. Or simply with an old Parmesan or Comté cheese.

### **Bottling data**

Bottling period: June  
Container types: bottles  
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**

Jancis Robinson (2020): 16/20

