



PRESTIGE CHARLES GARDET BLANC DE BLANCS

The best Chardonnays are selected to come constitute a perpetual reserve from which we draw each year to bottle this prestigious wine. It is a fine, tensed and vibrant champagne.



Grapes & Origin



Chardonnay - 100%

*Origin: Montagne de Reims (Vaudemange, Avenay-Val-d'Or)
Côte des Blancs (Cuis, Grauves)
Vallée de la Marne (Bisseuil, Mareuil-sur-Aÿ)*

Premiers & Grands Crus only

Fermentations & Ageing

In stainless steel tanks

Alcoholic fermentation, no malolactic fermentation.

Ageing of the year's wines (25%) for 8 months

Reserve wines Solera (75%)

+ Bottle-aged on lees for 3 to 4 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

A perpetual reserve

This Blanc de Blancs is made out of a Chardonnay blend from different villages and different vintages, aged (before bottling) with the technique of a perpetual reserve, or "Solera".

Solera It consists in a wine reserve in stainless-steel tank from which 25% is taken out each year to constitute 75% of this Blanc de Blancs. The year's new Chardonnays come replace the wine taken out. This "Solera" was started in 2016 on a beginning base of the 4 preceding vintages.

Year's wines The Chardonnay selection from the latest harvest. One part is to complete the other 25% of this cuvée, the other part goes to refilling the 25% taken out from the Solera.

Tasting

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

Colour Lemon yellow with silver glow.

Nose Very pleasant. Toasted and almond notes opening up on fruit aromas. Stone yellow fruits (peach, apricot, nectarine), citrus (fresh orange juice, zest). Floral touch (elderberry, lime tree).

Taste Softness, freshness and minerality. Fruit aromas (yellow peach, orange, lemon) and notes of vanilla, hazelnut and toasted bread. Very floral finish.

Fine cuisine pairings

Beurre blanc pike; Lobster with lemon and butter sauce; Sushi platter, seafood platter; Fish and exotic fruit ceviche seasoned with lime juice.

Bottling data

Bottling period: March

Container sizes: bottles

Initial closure: crown cap

Shipping & cellaring

Final closure (after disgorgement):

Diam technology cork.

Transport and storage: Clear glass makes the wine more sensible to light. It is crucial to leave the bottle in its box, away from light, in order to preserve its qualities.

Post-shipment cellaring: Ready to drink, can be kept in cellar conditions for up to 5 years.

Awards

Jancis Robinson (2020): 16,5/20

