



CHAMPAGNE
GARDET




Depuis 1895

SELECTED RESERVE EXTRA BRUT

This wine, structured by a majority of Pinot grapes, is typical of the Gardet style. It is solely made out of oak-aged wines, and its unhidden powerful character will please amateurs of atypical champagnes.



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 wines for at least one year
- + Bottle-ageing on lees for 7 to 9 years
- + minimum 3 months after disgorgement before shipping

Dosage Extra Brut: 4 g/L

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

Two-step maturation

The Selected Reserve cuvée is made out of a very high quality blend which will age very slowly in time. These wines undergo a first maturation in oak, and then in bottle.

- 1. Foudres** Those large barrels are made out of oak from the Vosges mountains; their capacity varies between 25 and 40hl and their age goes from 50 to 100 year-old for some. The blend is aged in those for minimum 12 months, giving it a very slight and slow controlled oxidation.
- 2. Bottle** Maturation then continues in bottle for a length of 7 to 9 years before disgorgement. Aromas therefore keep evolving towards more ripe and toasted notes.

Tasting

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

Colour Shining deep yellow gold.

Nose Delicate. Clean at first, then notes of wheat, caramel, vanilla and ripe fruits.

Taste Pronounced aromas of fruit jelly, candied fruits (orange), hint of spices (cinnamon, vanilla). Croissant notes; Clean texture, underlying minerality.

Fine cuisine pairings

For a meal. Duck breast fillet, scallop creamy risotto, grilled vegetables and marinated skewers "à la plancha".

Bottling data

Bottling period: June
Container types: bottles
Initial closure: crown caps

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 (2020): 90 points
Decanter 2019: Bronze medal
Guide Hachette 2019: 2 stars
Gault & Millau 2019: 15.5/20

