



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

Decanter 2021, Bronze

Giua Melendo del Champagne 2020-21, 92/100

Jancis Robinson 2020, 17/20

Wine Enthusiast 2020, 92 points

Gault & Millau 2019, 16/20

Sommelier Wine Awards 2019, Bronze

Hachette 2018 \* \*

