

120 ANS

ANNIVERSARY CUVEE
Limited Edition

1895-2015


CHAMPAGNE
GARDET
Depuis 1895

...One Cuvée, 12 Harvests, 120 Years of History...

15 September 1943 ... after a particularly mild year with no frost, the harvest begins in Champagne ... This is also where the story of this cuvée composed of 12 vintages begins. The blend brings us then in 1947, an outstanding year during which diseases seem to have spared the Champagne vineyards. The ten following years have been selected afterwards to magnify this assemblage of a rare finesse, looking back over the most beautiful years of Champagne, up to the 2011 harvest. This exclusive blending, along with Maison Gardet's know-how, make it an original and exceptional cuvée. Thanks to different vintages and a knowledge passed down from generation to generation, this unique wine is well rooted in the past and really enigmatic.

► Technical notes

Blending of 12 harvests: 1943, 1947, 1959, 1988, 1995, 1996, 1997, 1998, 2000, 2001, 2002 and 2011, 15% of which are very old vintages.

The 120th Anniversary Cuvée is composed of Pinot Noir (70%) and Chardonnay (30%).

Dosage : Extra-Brut (2g/l)

Serving temperature: between 9 and 11 °C.

Cellaring: Ready to drink, it will keep 3 to 5 years, lying in a cool place, away from light.

► Tasting characteristics

The robe is pale yellow, revealing silvery sheen.

The nose is fresh and intense, with floral notes.

The palate is lively and releases the characteristic freshness of this wine, giving way to candied lime aromas.

► Fine cuisine pairings

To be enjoyed as an aperitif or with fine dishes: Scallop carpaccio and truffles, seafood and shellfish, small game recipes or a turbot Rossini style with its foie gras sauce and truffle veal juice.

► Availability - Numbered bottles

12 000 bottles

1 200 magnums

120 jeroboams

12 methuselahs

► Awards

Gilbert & Gaillard 2015 : Gold medal

Guide Hubert 2017 : 17/20

Gault & Millau 2016 : 16/20

