

**PRESTIGE
CHARLES GARDET
MILLÉSIME 2006**

Blend of exceptional wines, the Prestige Charles Gardet is a shining example of the House's traditional know-how. This Vintage 2006 particularly expresses itself by the structure of its aromas.



Grapes & Origin



Chardonnay - 70%

Origin: Côte des Blancs (Cuis)
Montagne de Reims (Trépail)

Pinot Noir - 30%

Origin: Montagne de Reims (Ay),
Vallée de la Marne (Hautvillers, Mareuil-sur-Aÿ)

Premiers & Grands Crus only

Fermentations & Ageing

In stainless-steel tanks

Alcoholic fermentation, no malolactic fermentation,
matured for 8 months

+ Bottle-aged on lees for at least 12 years

+ minimum 3 months after disgorgement before shipping

Dosage Brut: 5 g/L

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

The Vintage

Weather

A rather hot and dry year. The winter was very cold and the summer very hot.

Harvest

Beginning: mid-September 2006.

Conditions: warm and dry weather.

Characteristics: abundant, rich in sugars.

Summary

Nature was generous in offering us an abundant harvest of quality. The quantity of grapes this year allowed us to sort the bunches selectively. The average weight of the bunches was between 140 and 160g.

Tasting

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

Colour Pale golden yellow with silver glows; lively & joyful bubbles.

Nose Frank and expressive; Notes of stewed fruits (tarte tatin, rosemary-caramelized apricot pie; A hint of minerality and dry fruits; Robust, generous, strong.

Taste Freshness and structure; Dry fruits, hazelnut and toasted bread; Ripe yellow fruits, grapefruit; Very soft finish, mineral notes, aromatic persistence; Elegant, harmonious, balanced texture.

Fine Cuisine pairings

Spiny-lobster tails, grilled John Dory, salt-crusted bass;

Or as a celebratory drink for a prestigious occasions.

Bottling data

Bottling date: April 2007

Container types: bottles

Initial closure : crown cap

Shipping & cellaring

Final cork (after disgorgement) :

Diam technology cork

Post-shipment cellaring : Ready to drink, can be kept in cellar conditions for up to 10 years.



Awards

Decanter (2021): 93 points

Wine Enthusiast (2020): 92 points