



CHAMPAGNE
GARDET


Depuis 1895

BLANC DE NOIRS Premier Cru

This champagne holds its own among Premier Cru, with the freshness and elegance that come from good stock. A wine with a specific, defined signature. A valued asset in the Gardet line of champagnes and a reflection of the House's savoir-faire.



Grapes & Origin

 Pinot Noir - 60%

 Pinot Meunier - 40%

Origin: Hautvillers Premier Cru (Vallée de la Marne)

Fermentations & Ageing

In stainless steel tanks

Alcoholic fermentation, malolactic fermentation
+ Bottle-ageing on lees for at least 3 years
+ minimum 3 months after disgorgement before shipping

Dosage Brut: 8 g/L

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

Uniqueness of this Cuvée

This Blanc de Noirs is exclusively made out of grapes coming from Premier Cru vineyards, recognized for the superior quality of their fruit. Here they only come from the sole village of Hautvillers.

The village

Hautvillers is a Premier Cru village located nearby Epernay in the heights of the Vallée de la Marne, on its south-facing side. This place, notably its abbey, is known to be the birthplace of Champagne.

The blend

Different parcels across the village are blended to maintain consistency and balance from a harvest to another. It goes from vines located down the village close to the river, to higher spots bordering the forest.

Tasting

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

Colour Pale golden yellow.

Nose Expressive, smooth. Fruity notes of crushed grapes and red berries (strawberry, raspberry).

Taste Textured; Fresh and stewed fruit notes (yellow fruits and red berries); Vibrance, strength and roundness; freshness in the finish.

Fine cuisine pairings

Duck with prunes, foie gras, jamon iberico, pizza with tomato and mozzarella di bufala.

Bottling data

Bottling period: March

Container sizes: bottles and 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 3 years.

Awards

Wine Enthusiast 91 points, 2021.

Wine & Spirits 90 points, 2021.

Japan Women's Wine Award Gold, 2021.

Tyson Stelzer's Champagne Guide 90 points, 2021.

Jancis Robinson 16.5/20, 2020.

Gault & Millau 15.5/20, 2019.

