






DOSAGE ZÉRO

A Champagne with purity and a charming depth. The maturity brought by reserve wines allows us to let it free from any dosage, pure and chiselled like a diamond tip. The profoundness of Pinot grapes is here associated to charming and mineral Chardonnay grapes.



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
Maturation of the year's wines (2/3)

In "Foudres" (large oak barrels)

Ageing of reserve wines (1/3)

- + Bottle-ageing on lees for 5 to 7 years
- + minimum 3 months after disgorgement before shipping

Dosage 0 g/L

Making

As per its name, our Dosage Zéro does not have any sugar added at disgorgement. This completely changes the tasting experience and requires an even more rigorous work all along the making of this cuvée.

Zero Dosage At Gardet we count on the reserve wines' roundness and cellar time to guarantee an optimal balance between the sharpness caused by the absence of sugar, and the smoothness from maturing a blend of carefully selected wines.

Blend Combination of wines aged in stainless-steel with others in oak "Foudres", coming from several harvest years.

Tasting

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

Colour Pale gold with a silver sparkle.

Nose Very delicate. Notes of white flowers, citrus, spices. Richer aromas with yellow stone fruits, brioche, vanilla.

Taste Bright freshness, vivacity. Notes of stone fruits, vanilla and brioche side. Some spices, structure and mineral finish with notes of pink grapefruit.

Fine cuisine pairings

Scallop carpaccio with truffle shavings; crustaceans; lobster. Or simply with an old Parmesan or Comté cheese.

Bottling data

Bottling period: June
Container types: bottles
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 World Wine Award / 2021 / 90 points
Wine Enthusiast 2021 / 89 points
Mundus Vini / 2021 / Argent
Jancis Robinson / 2020 / 16/20

