CHAMPAGNE
GARDET
Depuis 1895

BRUT TRADITION

Thanks to a meticulous selection of quality grapes, this Champagne is a model non-vintage Brut. It is emblematic of Champagne Gardet, with the savoir-faire to preserve its style and maintain the mark left by the history of the House.

Grapes & Origin

Pinot Noir - 45%
Pinot Meunier - 45%
Chardonnay - 10%

Origin: About twenty villages located across the whole AOC Champagne area.

Fermentations & Ageing

In stainless steel tanks
Alcoholic fermentation, malolactic fermentation
+ Bottle-aged 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

Timeline of the bottle

Brut Tradition is a "non-vintage", the House's know-how consists in offering a constant style and quality by reaching the perfect balance between the year's wines and a collection of reserve wines kept for this purpose.

Main harvest About 70% of the blend. We are generally about 4 years after the main harvest of a Brut Tradition available for sale today.

Reserve wines About 30% of the blend. They are mainly from the 3 years preceding the base harvest, but some can be older.

Tasting

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

Colour Honey gold yellow.

Nose With character, open. Hints of chalk, fruit, and toasted notes.

Taste Expressive. White stone fruits, dominating freshness with some minerality. Soft and supple from the Meuniers and directness from the Pinots Noirs. A fine balance of aroma, taste and long finish.

Fine cuisine pairings

By nature a champagne for an aperitif: gougères; bruschettas; grilled prawns.
With scrambled eggs for a brunch.

Bottling data

Bottling period: March or June
Container sizes: bottles, half-bottles, magnums, jeroboams, methuselahs
Initial closure: crown cap

Shipping & cellaring

Final cork (after disgorgement):
Classic cork
Post-shipment cellaring: Ready to drink, can be kept in cellar conditions for up to 2 years.

Awards

James Suckling 2026, 92 points
Terre de Vins 2023, Top 100 Best NV, 94 points
Decanter World Wine Awards 2022, 92 points
Guia Melendo del Champagne 2021, 91 points
Wine Spectator 2019, 91 points