

GARDET BRUT ORGANIC

Resulting from organic viticulture and vinification, all the soul of the Champagne terroirs can be found in this wine.

Thanks to a meticulous selection of quality grapes, cultivated according to the principles of organic viticulture, this Champagne is composed of 80% black grape varieties from the whole Champagne appellation. A model of non-vintage Brut, emblem of Champagne know-how and respectful of its terroir.

- **Technical details**

This cuvée is made from 30% de Pinot Noir, 50% of Meunier and 20% of Chardonnay. Dosage: 7 g/l

Cellar ageing: about 3 years on the lees

Conservation: Ready to drink now, it can be kept for 1 to 2 years, lying in a cool place, away from light (between 12 and 16°C | 54 °F).

Tasting temperature: between 6 and 8°C | 45 °F

- **Organoleptic properties**

Colour: From luminous golden yellow, the color is characterized by fine and lively bubbles.

Nose: With notes of violet and lime, the nose is evolving on more vegetal hints of fern and truffle.

Taste: The palate is light and subtle. It reveals notes of citrus and exotic fruits which evolve on a delicate touch of honey and brioche bread.

- **Tasting recommendations**

Appreciated for its true nature, this Champagne will be ideal as an aperitif. It will also perfectly accompany a delicious meal.

- **Awards**

Magazine Wine Enthusiast : 90 / 100

