



## 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

Terre de Vins 2024, Top 100 Best NV, 93 pts

Decanter World Wine Awards 2022, 91 pts

Wine Enthusiast 2021, 91 pts

Japan Women's Wine Award, 2021, Gold

Tyson Stelzer's Champagne Guide 2021, 90 pts

