



CHAMPAGNE
GARDET
Depuis 1895

MILLÉSIME 2015
EXTRA BRUT

This vintage 2015 is modern and bold at the same time. Pinot grapes burst out their mature fruitful aromas, while Chardonnay grapes showcase their minerality and a bright acidity.



Grapes & Origin



Pinot Noir - 70%

Origin: Montagne de Reims (Ludes)

Vallée de la Marne (Mareuil-sur-Aÿ, Avenay-Val-d'Or, Hautvillers)



Chardonnay - 30%

Origin: Vallée de la Marne (Hautvillers)

Côte des Blancs (Cuis)

Premiers & Grands Crus only

Fermentations & Ageing

In stainless steel tanks

Alcohol fermentation, malolactic fermentation,
Aged for 8 months

+ Bottle-aged on lees for around 8 years

+ minimum 3 months after disgorgement before shipping

Dosage Extra Brut: 4 g/L

From a liquor and beet sugar

The Vintage

Weather

A mild, rainy autumn and a normal winter, with no heavy frosts. Rainy April followed by a drought from mid-May to August. Lots of sunshine, then lots of rain and cool weather from mid-August.

Harvest

Start: Early, on 3 Sept. at Champagne Gardet.

Conditions: 1st dekad, dry weather followed by a deluge of rain.

Characteristics: Excellent health and exceptional ripeness.

Summary

A warm year punctuated by good rainfall. Grapes of exceptional ripeness: high potential degrees and measured acidity.

Tasting

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

Colour Golden yellow, with fine, elegant bubbles.

Nose The first nose is very tasty, with aromas of white-fleshed fruit (juicy pear and white peach). This is followed by notes of delicate white flowers (jasmine and acacia), and finishes with more subtle aromas of dragees and roasted hazelnuts.

Taste The palate is both fresh and creamy. The midpalate is full and delicious. Notes of lemon, brioche and then mineral follow to finish with elegant, lingering citrus zest aromas (lemon).

Fine cuisine pairings

Cocktail food, canapés, cheese platters (Cheddar, old Cantal, Mimolette); Poached chicken supreme, Langoustine ravioli, Lobster casserole with saffron sauce.

Bottling data

Bottling date: June 2016

Container types: bottles & magnums

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 5 years.

Award



James Suckling 2024, 91 Points