



PRESTIGE CHARLES GARDET MILLÉSIME 2008

Blend of exceptional wines, the Prestige Charles Gardet is a shining example of the House's traditional know-how. This Vintage 2008 particularly expresses itself by the structure and uprightness of its aromas.



Grapes & Origin



Chardonnay - 70%

Origin: Côte des Blancs (Cuis, Avize)
Montagne de Reims (Trépail)



Pinot Noir - 30%

Origin: Vallée de la Marne (Mareuil-sur-Aÿ)

Premiers & Grands Crus only

Fermentations & Ageing

In stainless-steel tanks

Alcoholic fermentation, no malolactic fermentation,
matured for 8 months

+ Bottle-aged on lees for at least 15 years

+ minimum 3 months after disgorgement before shipping

Dosage Brut: 5 g/L

From a liquor and cane sugar

The Vintage

Weather

Autumn 2007 was cool, but dry, followed by a relatively mild winter. Spring 2008 was mostly wet, with flowering in early June and temperatures still very low. Ripening of the grapes from mid-August to mid-September went smoothly.

Harvest

Beginning: from 17/09 to 06/10 at Gardet.

Conditions: dry, cool weather (perfect).

Characteristics: 2 remarkable parameters stand out in 2008: acidity and nitrogen content. The harvest was very abundant.

Summary

The weather was generally uncertain and cool during the growing season, but then we saw the providential return of the sun at harvest time.

Tasting

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

Colour Golden yellow and golden highlight, with a lively, cheerful bubble.

Nose The first bouquet is rather discreet, with iodine and mineral notes. It then opens up with notes of white flowers, evolving into aromas of savoury fruit, spices and waxed notes.

Taste Finesse and tension. Fresh on the palate, it is tangy and very lemony, with hints of granny smith apples. The lemon zest finish gives the wine great aromatic persistence.

Fine Cuisine pairings

Lobster tails, grilled Saint-Pierre, sea bass with salt, a blue lobster or scallops. Or as an aperitif for special occasions.

Bottling data

Bottling date: July 2009

Container types: bottles

Initial closure : crown cap

Shipping & cellaring

Final cork (after disgorgement) :

Diam technology cork

Post-shipment cellaring :

Ready to drink, can be kept in cellar conditions for up to 10 years.

Awards

James Suckling 2024, 93 Points

The Drinks Business - Champagne Masters 2024, Gold Medal

