

2015 Champagne Gardet Extra Brut 130 Anniversary MAGNUMS

Price Code £94.99 GARD510

This exclusive new release and limited edition celebrates Gardet's 130 years of winemaking heritage and honours those who have shaped its history. Produced from 70% Pinot Noir and 30% Chardonnay, the wine is aged on its lees for over 8 years, which gives it a lovely richness whilst preserving a wonderful minerality and freshness. T

Tasting Notes:

The nose reveals enticing notes of juicy pear, white peach, jasmine, and acacia, complemented by hints of almonds and roasted hazelnuts. On the palate, this champagne is rich and creamy yet refreshing with aromas of lemon and brioche, with a striking mineral streak leading to an elegant finish.





FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Produced from 70% Pinot Noir and 30% Chardonnay, the wine is aged on its lees for over 8 years
Size	150cl
Drinking Window	Drink now through to 2028
Country	France
Region	Champagne
Area	Chigny-les-Roses
Туре	Champagne
Grape Mix	70% Pinot Noir and 30% Chardonnay
Genres	Vegan, Vegetarian
Vintage	2015
Style	Extra Brut
Body	Refined, elegant and refreshing
Producer	Champagne Gardet
Producer Overview	Gardet was established in 1895 by Charles Gardet in Chigny-Les-Roses, in the heart of the Montagne de Reims.
Closure Type	Cork