



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Prestige Charles Gardet Rosé de Saignée 2012

Price	£67.99
Code	GARD355

Made from only the best Premier Cru grapes from this vintage, this has a fabulous freshness of fruit.

Tasting Notes:

Soft, pink salmon in colour with orangey pink highlights. On the nose, there are floral aromas together with citrus notes of lemon and orange peel. A complex and delicate palate of berries, redcurrants, blackcurrants, blackberries, jam and stewed fruits all combine to create a beautifully graceful, harmonious and silk textured Champagne.





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Specification	
Vinification	Saignée is a partial maceration technique authorised in Champagne to make pink-coloured wine. It consists of equal parts Pinot Noir and Pinot Meunier from Premier Cru vines of Chigny-les-Roses, which are macerated together in concrete tanks. This is only for a maximum of 48 hours, followed by racking of the coloured juice. Alcoholic and malolactic fermentation is carried out in stainless steel tanks and matured for 4 months before bottle ageing on lees for at least 6 years. A Dosage of 6 g/L is added made from the same wine and cane sugar. As with most of their range 3 months after disgorgement the Champagne is released.
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2025
Country	France
Region	Champagne
Area	Chigny-les-Roses
Type	Champagne
Grape Mix	50% Pinot Noir, 50% Pinot Meunier
Genres	Vegan, Vegetarian
Vintage	2012
Style	Brut
Body	Rich, full flavoured and toasty
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
Food Matches	The magical match is salty, heady and fresh - duck with cranberries. The fruity accents in the body of the Champagne bring out the tartness of the sauce, giving rise to a superb dish.
Press Comments	Decanter Christmas 2022, Highly Recommended, Vintage Rose Champagne: "A very inviting nose and a palate that bursts with red fruit underlined by citrus notes. Supported by a brisk, tense acidity that carries the flavours on the finish. Perfect for Eton Mess!"