



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Gardet Blanc de Noirs Premier Cru

---

<b>Price</b>	£36.99
<b>Code</b>	GARD180

A champagne with a specific, defined signature. A sure value in the Gardet line of champagnes, a reflection of the House's savoir-faire.

---

### Tasting Notes:

Smooth and mild, with a well balanced texture.

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
<b>Vinification</b>	This Blanc de Noirs is exclusively made out of black grapes coming from Premier Cru vineyards, recognised for their superior quality, it comprises of 60% Pinot Noir and 40% Pinot Meunier. They originate from the Village of Hautvillers located near Epernay in the heights of the Vallée de la Marne on its south-facing side. Various parcels across the village are blended to maintain consistency and balance from harvest to harvest and they use a mix of vines close to the river up to higher plantings bordering the forest. Fermentation occurs in stainless steel tanks and malolactic fermentation is used in order to balance the wine. Gardet Blanc De Noirs is bottle-aged on lees for at least 3 years and is only released after a minimum 3 months after disgorgement. A dosage of 8g/L is added.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Chigny-les-Roses
<b>Type</b>	Champagne
<b>Grape Mix</b>	60% Pinot Noir, 40% Pinot Meunier
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	NV
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Champagne Gardet
<b>Producer Overview</b>	Gardet was established in 1895 by Charles Gardet in Chigny-Les-Roses, in the heart of the Montagne de Reims.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Perfect for aperitifs or to accompany rich starters such as duck with prunes, Iberian ham, foie gras. The balance is perfect between the creamy richness of the dishes it recalls and the mineral notes of the wine.
<b>Press Comments</b>	Wine Spectator: 90/100 points. Gault & Millau: 15/20 points.