



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gardet Demi-Sec

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**Price** £34.49  
**Code** GARD270

Ideal for those who appreciate smooth, sweet wines.

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### Tasting Notes:

A tender, creamy body dominated by scents of wine, brioche, bread and dried fruits and nuts .

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Specification	
<b>Vinification</b>	This Demi-Sec is a “non-vintage”, the House’s know-how consists in offering a constant style and quality by reaching the perfect balance between the year’s wines and a collection of reserve wines kept for purpose. 70% of the blend is from their main harvest while 30% is reserve, generally the reserve wine is the 3 years preceding the base harvest but can be older. The Grapes used are 45% Pinot Meunier, 45% Pinot Noir and 10% Chardonnay. Fermentation occurs in stainless steel tanks and undergoes malolactic fermentation followed by bottle ageing for at least 3 years on lees. Demi-Sec: designates a medium-sweet wine—which translates literally to half-dry— 36 g/L dosage is added which is ideal for those who appreciate smooth and sweet wines.
<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>	45% Pinot Noir, 45% Pinot Meunier, 10% Chardonnay
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	NV
<b>Style</b>	Sweet
<b>Body</b>	Refined, elegant and refreshing
<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>	A perfect wine for desserts, especially ones that have a fruit base. Custard cream, creamy cheese and ice cream... though obviously not all at once!