



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Louis Veillé Brut NV Champagne

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<b>Price</b>	£23.49
<b>Code</b>	LOUI001

This cuvée is composed of wines from 30 crus across the AOC Champagne area. The Champagne is a blend of Meunier, Pinot Noir and Chardonnay

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### Tasting Notes:

Pale golden yellow in appearance. The nose has a beautiful freshness dominated by white flower aromas. The palate reveals ripe fruit aromas with a good roundness and balance. Nice persistence

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Specification	
<b>Vinification</b>	The grapes are picked manually. Malolactic fermentation is carried out giving body to the wine. In February, wines from the latest harvest are blended. Approximately 25% of reserve wines from previous years are added. Filtration is carried out as little as possible to preserve the quality of the wine. The champagne is aged for 18 to 24 months in the cellar until disgorgement. Disgorgement (removing of the lees) is done a few months prior to the shipment of the bottles.
<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>	50% Pinot Meunier, 45% Pinot Noir, 5% Chardonnay
<b>Vintage</b>	NV
<b>Style</b>	Brut
<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>	Ideal served as an aperitif. Serve chilled between 6 and 8°C. Although ready to drink now, it can be kept for 1-2 years.