



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Prestige Charles Gardet 2006

Price £64.99
Code GARD360

A robust and elegant vintage champagne made predominantly from the Chardonnay grape. Citrus, pear and peach notes on the nose and sweet spiced vanilla and floral flavours on the palate.

Tasting Notes:

Yellow golden in colour with a soft glow. The nose is delicious and fresh with lively citrus notes (orange and lemon zest), coupled with ripe pear and peach. On the palate sweet flavours of spiced vanilla, with hints of white peppercorns. A beautiful champagne with a harmonious, elegant and balanced structure.





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Specification

Vinification

The Prestige Charles Gardet 2006 is made with only Premier and Grand Cru grapes comprised of 70% Chardonnay from Montagne de Reims (Trépail) and Côte des Blancs (Cuis) and 30% Pinot Noir from Vallée de la Marne (Hautvillers, Mareuil-sur-Aÿ) and Montagne de Reims (Ay). Fermentation and ageing were carried out in stainless steel tanks without malolactic fermentation to allow for longer storage and bottle development. It is matured for 8 months and bottle aged on lees for 12 years or more – a small dosage of 5 g/L made from the wine and cane sugar is added. 3 months after disgorgement the Champagne was released. The 2006 Vintage is distinguished by its complex structure of aroma. The winter was very cold and the summer very hot but overall, the year was hot and dry. Harvest began in mid-September and the stock was plentiful and of great quality with bunches averaging 140-160g. This allowed them to sort the bunches very selectively – only the best grapes were included.

ABV

12%

Size

75cl

Drinking Window

Drink now through to 2026

Country

France

Region

Champagne

Area

Chigny-les-Roses

Type

Champagne

Grape Mix

70% Chardonnay, 30% Pinot Noir

Genres

Fine Wine, Vegan, Vegetarian

Vintage

2006

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

A vintage champagne whose body and structure make it an ideal accompaniment to delicate, natural and flavourful dishes such as spiny lobster tails, grilled John Dory, or salt-crusted seabass. Alternatively, just savour it as a classy aperitif - pure joy.