



Brut Tradition

Country: France Region: Champagne

Type: Champagne Varietal: Blend - Chardonnay, Pinot Noir, Pinot Meunier

Format: 6 x 750ml

BC AB SK MB

+589788 +589788 +14863

Specialty Open Special Order

TASTING NOTES

Colour: Yellowy honey-gold.

Aroma: Aromas of wild red berry fruits with white chocolate, brioche and almond.

Taste: Full-bodied, creamy in texture with harmonious yeast flavours.

Food: Good on its own or pair with small aperitifs.

AWARDS & ACCOLADES

 $NV \sim 92$ Points. "Very complex aromas with brioche, croissant and bruised apples notes. Rich mouthfeel developing a precise style. Potential to age." - Decanter World Wine Awards 2022

 $NV \sim 91$ Points. "A classic aromatic nose of almond, peach, and kernels. Expressive and smooth palate with similar notes and well-rounded freshness with firm citric grip." - Decanter, Oct/2020

NV \sim "Gardet has been an active negociant in Champagne since 1895, and this is their flagship wine. The predominant red grapes (90 percent equally split between pinots noir and meunier) is brightened with 10% chardonnay, sourced from approximately 20 villages across Champagne. Reserve wines, primarily from the 3 vintages preceding the harvest, make up 30%. The whole rests for 3 years on lees, and is dosed with 8 g/L. Welcoming and friendly, with green apple, lemon peel, Rainier cherry, strawberry brioche, and a light dusting of spice which rests on the gently humming finish. An easy choice for cracking into now, with crowds." - Gismondi on Wine, Nov/2021

OTHER INFO

Champagne Gardet Brut Tradition is a blend of 45% Pinot Noir, 45% Meunier and 10% Chardonnay from across the entire Champagne region, a perfect representation of its origins. A model non-vintage Brut, emblematic of the Gardet House, with the savoir-faire to preserve its style and maintain the mark left by the history of the house.

