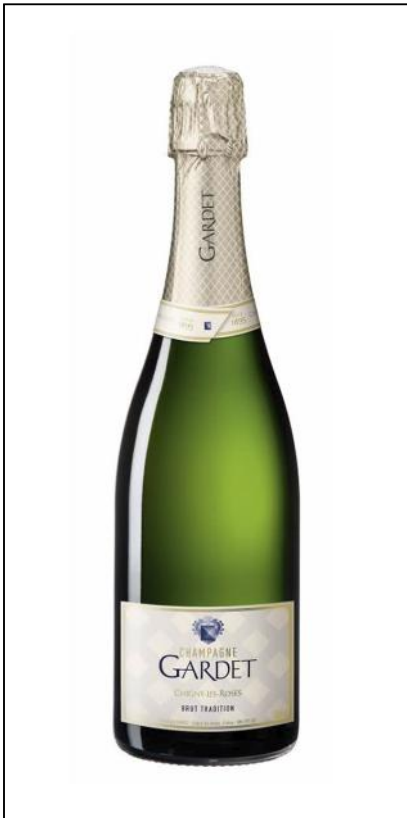




## Gardet Tradition Brut Champagne



### The One Liner

White stone summer fruits bolstered by a fine acidity.

### Tasting Notes

On the nose, a mixture of fruit and flowers with a well developed maturity. In the mouth it immediately gives white stone summer fruits bolstered by a fine acidity and a balance between creamy and bold. Altogether fresh, with a good length on the palate and a fine finish.

### Food Matches

As an aperitif or with a light meal.

### Awards & Press

Wine Spectator, 90 points Jancis Robinson, 16/20 Euvrard Garnier Guide 2011. Vinalies Nationales Grand Prix d'Excellence 2011. Decanter 2012 . Gold Medal. Vinalies Internationales 2012 . Silver Medal.

### Producer: Georges Gardet

Maison Gardet was established in 1896 by Charles Gardet in Chigny-les-Roses. In the 1930's his son, George, began his journey with Maison Gardet, developing the brand and continuing to create high quality wine. Today, the Prioux family have owned Maison Gardet since 2007. This family have brought the brand up-to-date but have very wisely retained the traditional processes that have produced quality and characterful Champagne year after year.

### Wine Details

<b>Colour</b>	White
<b>Style</b>	Sparkling
<b>Region</b>	
<b>Grape</b>	Chardonnay, Pinot Noir, Pinot Meunier
<b>Size</b>	75cl
<b>Pack</b>	6
<b>ABV</b>	12%
<b>Price Band</b>	££££
<b>Vegan</b>	Yes