**BRUT RÉSERVE**

**Premier Cru**

Perfect balance of the three Champagne grapes, this is a very elegant cuvée that gives a feeling of consistency, creaminess, structure and balance. It is a perfect and classic expression of the dual signatures of the Gardet style: modernity & tradition.

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**Grapes & Origin**

- Pinot Noir - \( \frac{1}{3} \)
- Pinot Meunier - \( \frac{1}{3} \)
- Chardonnay - \( \frac{1}{3} \)

**Origin:** Premiers & Grands Cru from Montagne de Reims, Vallée de la Marne & Côte des Blancs.

**Fermentations & Ageing**

- In stainless steel tanks
- Alcoholic fermentation, malolactic fermentation
- In “Foudres” (large oak barrels)
- Ageing of reserve wines (25%) for at least one year
  - + Bottle-ageing on lees for 6 to 8 years
  - + minimum 3 months after disgorgement before shipping

**Dosage**

**Brut:** 6 g/L

From a liquor made out of the same wine and beet sugar

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**Blending Specifications**

Our Brut Réserve is characterised by a specific ageing of the still wines and by the very long cellar time then attributed to those bottles.

**Year’s wines**

A first blend only made out of wines from the last harvest is done. One part is used to compose 75% of Brut Reserve, the other part is sent for ageing in oak “Foudres”.

**Foudres**

They are made out of oak from the Vosges mountains; their capacity varies between 25hl and 40hl and their age goes from 50 to 100 year-old for some. In those we are ageing for one year the wines from the first blend, reunited with a portion of wines which were already aged in Foudres the previous year. This constitutes the other 25% of Brut Réserve.

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**Tasting**

**Optimal serving temperature:** 6 to 8 °C (46 to 50°F)

**Colour**

Shining honey yellow.

**Nose**

Pleasing. Strength and freshness; pastry and brioche notes, yellow fruits (apricot); hint of caramel and spices.

**Taste**

Smooth and lively. Aromas of ripe yellow fruits (apricot pie), toasted brioche; Fig notes, hint of flowers and plants.

**Fine cuisine pairings**

Fine dining Champagne. With a Sunday roast, grilled sea bass with summer veggies, creamy veal rib steak and mushrooms.