



CHAMPAGNE
GARDET
Depuis 1895

MILLÉSIME 2016
EXTRA BRUT

This vintage 2016 is modern and bold at the same time. Pinot grapes burst out their mature fruitful aromas, while Chardonnay grapes showcase their minerality and a bright acidity.



Grapes & Origin



Pinot Noir - 70%

Origin: Montagne de Reims (Ludes)

Vallée de la Marne (Mareuil-sur-Aÿ, Avenay-Val-d'Or, Hautvillers)



Chardonnay - 30%

Origin: Vallée de la Marne (Hautvillers)

Côte des Blancs (Cuis)

Premiers & Grands Crus only

Fermentations & Ageing

In stainless steel tanks

Alcohol fermentation, malolactic fermentation,
Aged for 8 months

+ Bottle-aged on lees for around 8 years

+ minimum 3 months after disgorgement before shipping

Dosage Extra Brut: 4 g/L

From a liquor and beet sugar

The Vintage

Weather

2016 was a particularly atypical year, cultivating its originality right up to the end of the campaign, with unpredictable conditions throughout the year: an extraordinarily wet and cool spring, followed by a very dry summer, and finally the return of fine weather.

Harvest

Conditions: August gave way to warm, sunny days.

Characteristics: The grapes were in excellent health and exceptionally ripe.

Summary

After an intense year, the dynamics of ripening and the quality of the grapes offer oenologists and cellar managers the opportunity to end the vintage with a good impression and a fine substance.

Tasting

Optimal serving temperature: 8 to 10°C (46 to 50°F)

Colour Golden yellow, with fine, elegant bubbles.

Nose The first nose is very tasty, with aromas of white-fleshed fruit (juicy pear and white peach). This is followed by notes of delicate white flowers (jasmine and acacia), and finishes with more subtle aromas of dragees and roasted hazelnuts.

Taste The palate is both fresh and creamy. The midpalate is full and delicious. Notes of lemon, brioche and then mineral follow to finish with elegant, lingering citrus zest aromas (lemon).

Fine cuisine pairings

Cocktail food, canapés, cheese platters.

Bottling data

Bottling date: June 2017

Container types: bottles & magnums

Initial closure: crown cap

Shipping & cellaring

Final cork (after disgorgement):

Classic cork

Post-shipment cellaring:

Ready to drink, can be kept in cellar conditions for up to 5 years.

Award

