






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.



Grapes & Origin

-  Pinot Noir - $\frac{1}{3}$
-  Pinot Meunier - $\frac{1}{3}$
-  Chardonnay - $\frac{1}{3}$

Origin: **Premiers 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 about 6 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

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 Réserve, the other part is sent for ageing in oak “Foudres”.

Foudres They are made out of oak from l'Allier 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.

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.

Bottling data

Bottling period: June

Container sizes: bottles & magnums

Initial closure: crown cap

Shipping & cellaring

Final closure (after disgorgement):

Traditional cork

Post-shipment cellaring: Ready to drink, can be kept in cellar conditions for up to 5 years.

Awards

James Suckling 2025, **90 Points**

Drinks Business—Champagne Master 2024, **Gold**

Decanter World Wine Awards 2022, **91 Points**

Giua Melendo del Champagne 2021, **92 Points**

Jancis Robinson 2020, **17/20**

Wine Enthusiast 2019, **92 Points**

